

S6161-YS-FSE-010

0910-LP-101-1910

TECHNICAL MANUAL
FOR
SKITTLE COOKER;
MODEL MHSKL, INSTALLATION, OPERATION,
AND MAINTENANCE

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TABLE OF CONTENTS

UNCRATING & INSPECTING THE EQUIPMENT	ii
INTRODUCTION.....	v
SAFETY PRECAUTIONS	1
IMPORTANT WARRANTY INFORMATION	2
SERVICE CALLS	3
SECTION I: INSTALLATION.....	4
1. Positioning the Unit.....	4
Fig. 1.1: Minimum Clearances	4
2. Leveling & Securing the Unit.....	4
WARNING - Units with casters:.....	5
3. Electrical Connection	5
4. Connecting the Water Supply & Spray Hose	6
Fig. 1.2: Spray Hose Ratings	6
5. Completing the "Installation Checklist"	6
SECTION II: START-UP & OPERATION	7
1. Initial Cleaning	7
Removing & Cleaning the Draw-Off Valve:	8
2. Control Functions.....	8
How to Start Cooking:.....	8
Fig. 2.1: Control Panel Features	9
Summary of Control Functions:	9
3. Resistance to Thermal Shock	9
SECTION III: SERVICE & MAINTENANCE.....	10
1. Full Front Servicing	10
A) Replacing Primary and Secondary High Limit Thermostats	10
2. Actuator Maintenance and Adjustment.....	14
A) Actuator Tension Adjustment.....	14
B) Actuator: Re-Packing With Grease.....	14
Fig. 3.1: Actuator Components & Assembly	15
C) Actuator Replacement	15
Fig. 3.2: Removing/Installing Actuators	15
SECTION IV: CARING FOR STAINLESS STEEL.....	16
SECTION V: TROUBLESHOOTING	17
1. Troubleshooting—General Problems.....	17
SECTION VI: PARTS LIST	18
1. General Parts List.....	18
2. Actuator Parts List & Assembly.....	19
Fig. 6.1: Actuator Assembly Diagram.....	19
3. Pre-Rinse Spray Head Assembly	20

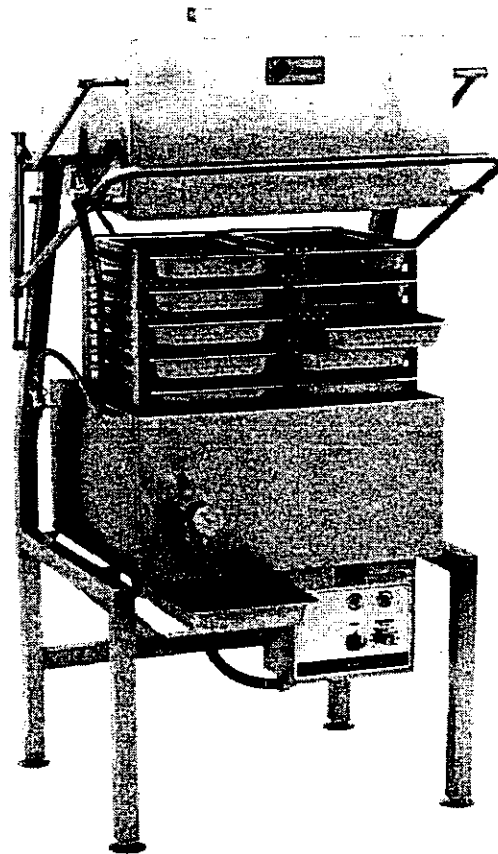
Fig. 6.2: Spray Head Assembly	20
4. Compression Draw-Off Parts List & Assembly	20
Fig. 6.3: Compression Draw-Off Assembly Diagram.....	20
5. Electrical Data Table	21
6. Exploded View – Tilt handle.....	22
7. Exploded View – Spray hose and ball valve assembly	23
8. Exploded View – Cover assembly.....	24
9. Exploded View – Pan Assembly	25
10. Exploded View – Control console.....	26
11. Exploded View – Complete Unit.....	27
For Your Use & Review.....	28
INSTALLATION CHECKLIST.....	28
MAINTENANCE & SERVICE LOG.....	29
Legion Limited Warranty and Extended Warranty Coverage	30

OWNER'S MANUAL

Includes the Installation, Operation, Maintenance,
and Service of Legion's

COMBI-PAN[®] SERIES

FREE VIDEO!
on "Installation &
Startup" Included



The Skittle[®] Cooker

MODEL MHSKL



LEGION INDUSTRIES, INC. ♦ 370 MILLS RD. ♦ WAYNESBORO, GA 30830 ♦ (800) 309-4895 ♦
(706) 554-4411 ♦ FAX: (706) 554-2035 ♦ www.legionindustries.com

IMPORTANT!

UNCRATING & INSPECTING THE EQUIPMENT

Legion Industries, Inc. is not responsible for loss or damage incurred in transit. The unit has been assembled, tested, and inspected at the factory prior to shipment. Do not pay the freight bill until the shipment has been thoroughly inspected!

Uncrate the equipment carefully and inspect for any damage. Also check the contents against the packing list to make sure all accessories are included.

Important: *The carrier is responsible for any shipping damage or lost parts during transit, whether visible or concealed. You, as the recipient, are responsible for inspection and for filing all claims with the carrier.*

Visible Loss/Damage: Be certain to note this on the freight or express receipt and have it signed by the delivery person. File a claim for damages immediately, regardless of the extent of damage.

Concealed Loss/Damage: If damage is noticed after the equipment is unpacked, notify the freight company and file a concealed damage claim. This must be done immediately. Be sure to retain the shipping container for inspection.

INTRODUCTION

Congratulations on your Legion equipment purchase. This manual covers the installation, operation, and maintenance of the Skittle® Cooker.

You have also received a free video to help you understand and prepare for the installation of your equipment. The video does not replace this manual. Only this manual contains complete information. By reviewing it thoroughly and following its guidelines, your equipment will provide you with a lifetime of dependable use.

IMPORTANT! There are three things you need to do as soon as possible after receiving and/or installing your equipment, since they affect your warranty coverage.

1. Send in your "Warranty Registration Card." This is vital and necessary in the processing of any future service required on your equipment.
2. Complete the "Installation Checklist," contained in this manual, at the time of installation. This is necessary for your warranty to be valid.
3. Record the model number, serial number, and installation date for your unit and file this information for future reference. Space for these entries is provided at the top of the "Maintenance and Service Log" included at the end of this manual.


If, at any time, you have questions about warranty coverage, operating procedures, service, repairs, or maintenance, contact:

Legion's Customer Service Department
Post Office Box 728
Waynesboro, Georgia, 30830

Phone: (800) 887-1988
Fax: (706) 554-2035

EMAIL: service@legionindustries.com

Once again we thank you for the purchase of your Combi-Pan equipment. From its versatility, safety features, and durable construction, to its time-tested performance and full HACCP compliance, you've selected the finest equipment available. We know it will provide you with reliable, efficient service for years to come.



Charles Brown
President
Legion Industries, Inc.

PS: Please visit our web site @ www.legionindustries.com

SAFETY PRECAUTIONS

- ♦ Installation of the equipment must be done by a qualified technician, knowledgeable of and experienced in the installation of commercial gas and electrical cooking equipment.
- ♦ Retain this manual for future reference.

Positioning Precautions

- ♦ The unit must be placed on a non-combustible floor, under an exhaust hood, with a fire retardant system and all connections and placement must comply with all applicable local and national codes. Your ventilation hood, when installed, must conform to ANSI/UL 705 and ANSI/NFPA 96 (latest edition).
- ♦ Adequate clearance for servicing and proper operation must be maintained. This equipment is designed to be serviced from the front.

Restraining Precautions

- ♦ This equipment must be restrained to prevent tipping when installed in order to avoid the splashing, spilling, etc., of hot oil or other hot liquids. The restraining method may be a manner of installation or by separate means.
- ♦ For units with casters, the equipment must be limited in its movement by a restraining device attached to the frame of the equipment and an adjacent wall. Movement must be limited without depending on the connector and the quick-disconnect device or its associated piping.

Electrical Precautions

- ♦ This equipment must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70 (latest edition)
- ♦ The incoming power supply voltage range must not exceed plus or minus 5 percent of the unit's voltage rating.

General Use Precautions

- ♦ Always instruct employees on the proper use of this equipment.
- ♦ Never attempt to move this equipment when it is full of hot oil or another hot liquid.
- ♦ Never operate this equipment during a power failure.
- ♦ This equipment is intended for other than household use.

Warning & Operating Plates

- ♦ All warning and operating plates on the equipment should be in place at all times. If plates are damaged or lost, replace them immediately.

Product Improvements

- ♦ Be aware that as continuous product improvement occurs, specifications may be changed without notice.

U.S. Patent Nos. 5,553,531, 5,865,101 & Des. 371,715

IMPORTANT WARRANTY INFORMATION

The Legion Limited Warranty is valid in the Continental United States and Hawaii and is void elsewhere. A *complete* statement of warranty terms and conditions is included in this manual. However, to ensure that you are familiar with the installation, maintenance, and other important warranty-related conditions, please study the following.

The instructions in this manual must be read thoroughly before attempting installation, operation, maintenance, or service. Legion Industries, Inc. reserves the right to render void any warranty on equipment not installed in accordance with the manual by a qualified technician, knowledgeable of and experienced in the installation of commercial gas and electrical cooking equipment.

Legion products are built to comply with applicable standards of manufacturers. Many local codes exist and it is the responsibility of the equipment owner and installer to comply with these codes.

If the equipment has been changed, altered, modified, or repaired by other than a qualified service technician during or after the one year limited warranty period, Legion Industries, Inc. shall not be liable for any incidental or consequential damages to any person or to any property which may result from the use of the equipment thereafter.

The Limited Warranty does not extend to:

1. Installation and start-up. Proper installation is the responsibility of the owner/installer. Repair services for the same will not be covered.
2. Malfunction as a result of improper maintenance.
3. Failure as a result of improper use or abuse of equipment.
4. Repair services initiated without prior authorization from Legion.
5. Repair services for problems caused by inadequate gas supply pressure or low voltage supply.
6. Repairs made by anyone other than qualified service personnel recommended by Legion.
7. Damage caused in shipment.
8. Repair services for problems caused by routine maintenance or cleaning.
9. Damage caused by tampering with, removing, or changing a preset control or safety device.
10. Damage caused by hitting the cooking surface with implements or by rubbing or scraping the cooking surface with abrasive materials.
11. Damage caused by simple adjustments, such as actuator adjustments.
12. Lubrication of grease fittings or actuator springs and gears. These parts should be greased at least once every six months.
13. Moving other equipment to gain access to the unit.
14. Damages to any part of the unit as a result of cleaning with high-pressure water or steam. *Do not spray the exterior of the equipment with water or steam!*
15. Use of any replacement parts other than those supplied or authorized by Legion voids all warranties and can cause bodily injury to the operator and damage to the equipment.

Refer to your warranty statement for those items that are covered for only a 90-day period.

SERVICE CALLS

All repair services under Legion's Limited Warranty must be authorized in advance by Legion or performed by Legion. Authorization may be obtained by calling:

(800) 887-1988

(within the Continental U.S. and Hawaii)

8 a.m. through 5 p.m. (EST), Monday through Friday

When calling, please have the following information available:

- ◆ name, address, and telephone number of the end-user;
- ◆ location of the product;
- ◆ name, model number, and serial number of the product;
- ◆ description of the problem or defect.

Legion will then issue a service authorization work order number to one of its approved independent servicing organizations or request that the product or part be shipped to Legion for repair or replacement, as appropriate. Any defective part subject to a claim under the Limited Warranty must be shipped freight prepaid to Legion for testing and examination. Legion's decision as to the cause and nature of any defect under this Limited Warranty shall be final.

SECTION I: INSTALLATION

IMPORTANT! Installation of the equipment must be done by a qualified technician, knowledgeable of and experienced in the installation of commercial gas and electrical cooking equipment. It is the responsibility of the owner and installer to comply with all applicable local and national codes and regulations when installing the unit.

All internal wiring of the equipment is supplied complete and ready for final connection. A wiring diagram is supplied behind the cover of the unit's control console. Legion's Engineering Department must approve any mechanical or electrical changes.

1. Positioning the Unit

WARNING:

- The unit must be placed on a non-combustible floor, under an exhaust hood, with a fire retardant system and all connections and placement must comply with all applicable local and national codes. Your ventilation hood, when installed, must conform to ANSI/JUL 705 and ANSI/NEPA 96 (latest edition).
- Adequate clearance for servicing and proper operation must be maintained. This equipment is designed to be serviced from the front.

Position the unit where you intend to use it. Because the unit is completely front serviceable, there is no minimum clearance required for servicing. This is explained later in the section on "Servicing."

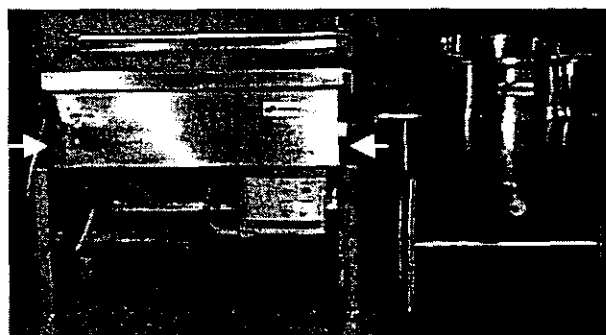
Fig. 1.1: Minimum Clearances

Unit Name	Model	Back of Unit	Sides of Unit*
Skittle® Cooker	MHSL	13"	0"

* Though no specific clearances are required on the sides of this equipment, be sure to leave room for easy access to the tilting lever and spray hose. Remember to also consider the required clearances of any other *adjoining* pieces of equipment.



Clearances required from the back of the units to the wall.



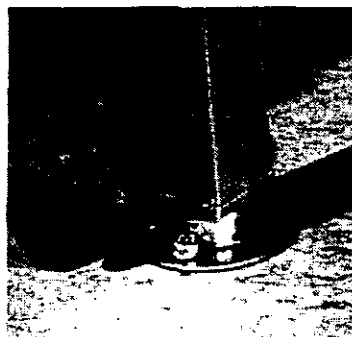
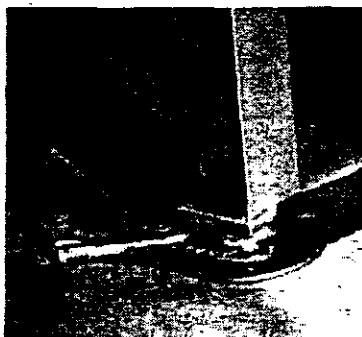
Be sure to leave room for easy access to the tilt handle and spray hose. Remember to also consider the required clearances of any other adjoining pieces of equipment.

2. Leveling & Securing the Unit

The feet of the unit may be adjusted so that the cooking surface is properly leveled. The unit should be at a slight pitch, approximately 1/4" lower from right rear to left front. This allows proper draining through the draw-off valve.



Check the level of the pan bottom. Put from $\frac{1}{4}$ " to $\frac{1}{2}$ " of water in the pan and observe the depth of the water. The water should be $\frac{1}{4}$ " deeper at the left front corner compared to the back right corner.



Turn the feet counter-clockwise to decrease height or clockwise to increase height to achieve the correct level. Be sure all four feet are supporting the unit equally. Units with flanged feet must be securely bolted, in place, to the floor.

WARNING - Units with casters:

- This equipment must be restrained to prevent tipping when installed in order to avoid the splashing, spilling, etc., of hot oil or other hot liquids. The restraining method may be a manner of installation or by separate means.
- The equipment must be limited in its movement by a restraining device attached to the frame of the equipment and an adjacent wall. The restraint must be attached to the rear of the unit within 1" of the center line width to allow the restraining bolt to be anchored through the cross member strut. This ensures positive support to restrain the unit's movement without depending on the connector, quick-disconnect, or piping to limit movement. If disconnection of the restraint is necessary, it must be reconnected when the unit is returned to its originally installed position.

3. Electrical Connection

WARNING:

- This equipment must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70 (latest edition).
- Also, it is required that an electrical cut-off device, such as a fused disconnect switch or equivalent, be installed in the power supply line between the main power supply and the unit. See Section VI, Item 5, Electrical Data Table for recommended size fuse.
- The incoming power supply voltage range must not exceed plus or minus 5 percent of the unit's voltage rating.

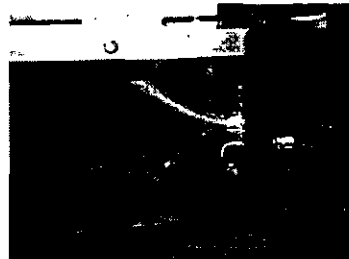
A junction box, on the back of the unit, is provided for connecting the electric power supply line. The installer should verify the electrical requirements of the unit to make sure your power supply line is capable of powering the equipment properly. This information is listed on the unit's nameplate.



Take the cover off the front of the junction box.



Feed the power supply wire through the rear of the junction box.



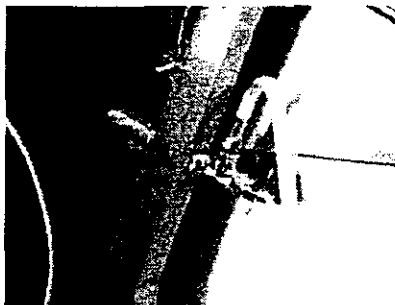
Connect the wires and secure with screw caps. A complete wiring schematic is provided inside the cover of the unit's control console. Replace the junction box cover and tighten the screws securely.

4. Connecting the Water Supply & Spray Hose

A ball valve, which can be connected to either a hot or a cold water supply, is standard on the Skittle®. If your equipment has a ball valve, be sure the installer connects both the spray hose and the water supply to the 1/2" NPT connection.



Use pipe dope, then connect and tighten the spray hose to the front of the faucet



Use pipe dope to connect and tighten the water supply line (1/2" npt) to the connection at the rear of the unit.

Your equipment comes with one of two types of spray hose. The specifications for each follow.

Fig. 1.2: Spray Hose Ratings

Clear Vinyl Hose	80 psi	3.5 gpm	140° water temperature
Stainless Steel Hose*	125 psi	3.5 gpm	180° water temperature

*The stainless steel hose is not part of the equipment's NSF Certification.

5. Completing the "Installation Checklist"

With all of the preceding installation steps completed, the primary aspects of the installation have been completed. This manual contains an *Installation Checklist* that must be filled out to show that certain key elements of the installation have been performed properly. **IMPORTANT!** The Installation Checklist must be completed for your warranty to be valid. Do not neglect this step.

SECTION II: START-UP & OPERATION

Warning:

- Always disconnect power before cleaning (or servicing) the unit.
- The control console is not waterproof. Never spray the control console box, electrical controls, or connections with water. Clean these areas by wiping them with a clean, damp cloth.
- When cooking, never allow water or food stuff to come in contact with any electrical components.

1. Initial Cleaning

Before operating your equipment, it must be cleaned thoroughly. Refer to SECTION IV: CARING FOR STAINLESS STEEL for instructions.



IMPORTANT! Disconnect all electrical power before cleaning the unit.



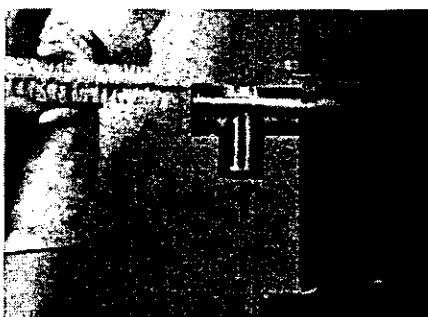
Clean the unit thoroughly with a mild detergent solution. Always "wipe" around electrical panels (never spray). Never rinse electrical panels with a spray hose or let water come in contact with any electrical components.



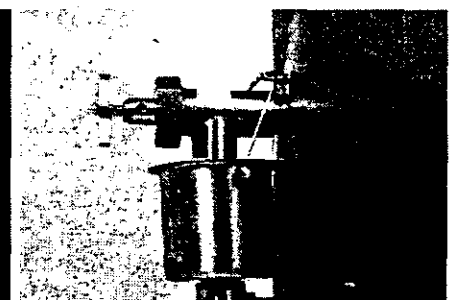
For routine cleaning, Legion's optional "Care Kit" accessories help you thoroughly clean all surfaces, including the inside of the Skittle's capsule lid and the inside of the draw-off valve. During washing, excess water in the pan may be drained away through the draw-off using the optional *drain hose* attachment.



Use the "Care Kit" to clean hard-to-reach places like inside the Skittle's lid...



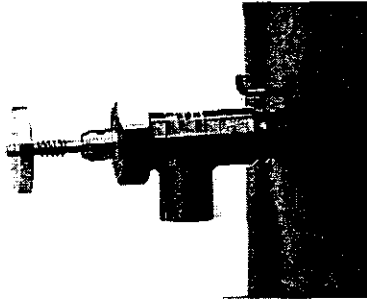
...and inside the draw-off valve



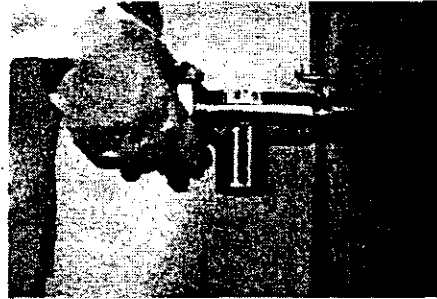
Rinse and drain away wastewater easily through the optional *drain hose*.

Take care when removing the draw-off valve for cleaning. The draw-off hex bonnet nut and valve stem are surprisingly heavy. Do not drop them, since this can cause damage to the stem creating leaks. Also be sure to remove all water from the pan before removing the draw-off valve.

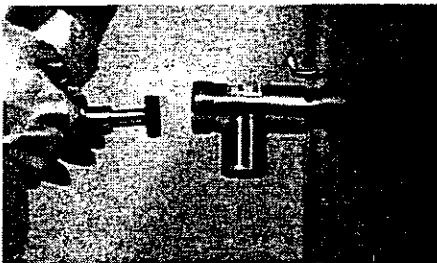
Removing & Cleaning the Draw-Off Valve:



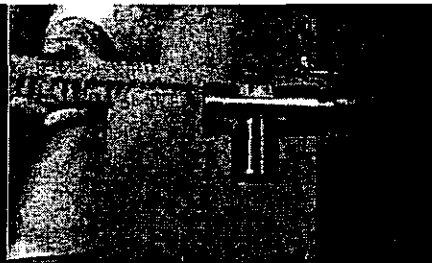
1. Make sure the stem is in the open position.



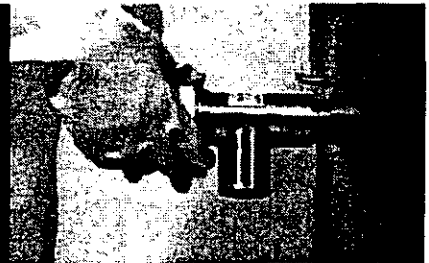
2. Unscrew the hex bonnet nut.



3. Carefully remove the nut and stem assembly.



4. Thoroughly clean the body and tube using the draw-off cleaner brush provided with the Legion Care Kit. 5. When through, rinse with clean water and re-assemble, taking care never to over-tighten the draw-off. It is designed to be hand-tightened only.



2. Control Functions

Now we'll examine all control functions, step by step, for a full understanding. For complete information on cooking, consult the *Combi-Pan® Cooking Guide* that came with your equipment.

IMPORTANT: After installation or service and prior to operating the unit, make sure the following are done, otherwise the unit will not operate.

- Make sure the main electrical power to the unit has been turned on.

How to Start Cooking:

1. Turn on the main power supply by pressing the *rocker switch* to the ON position. The rocker switch illuminates, indicating the unit is energized and ready for operation.
2. Turn the *primary thermostat* dial clockwise to the desired temperature. This will cause the red HEATER POWER ON indicator light to come on, showing that the heaters are operating.
3. Close the lid to speed up the heating process.
4. Once the unit has cycled (the red HEATER POWER ON light goes out), you can start cooking immediately. However, to guarantee the most even, stable heat you may want to let it cycle several times.
5. If a new temperature is desired during a cooking operation, simply turn the primary thermostat dial to the new setting. Again, allow several cycles to ensure proper heat stabilization.
6. To shut down the unit, turn the primary thermostat dial to OFF and press the rocker switch to OFF.

Refer to the COMBI-PAN COOKING GUIDE for all the cooking tips.

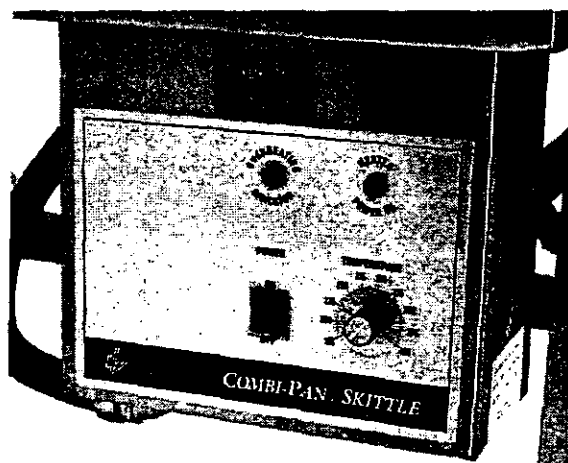


Fig. 2.1: Control Panel Features



To start cooking: press the rocker switch...



... turn up the primary thermostat dial



... and close the lid to accelerate the heating process.

Summary of Control Functions:

- ♦ **Rocker Switch (On – Off).** Energizes the unit for operation and illuminates to show it is active.
- ♦ **Primary Thermostat Dial (Temperature).** Allows the user to set the cooking temperature of the unit.
- ♦ **Heater Power on Light (Red).** Illuminates upon turning up the thermostat to show that the heaters are operating. Note: If the temperature of the unit is already above the set temperature, the red HEATER POWER ON light will not come on.
- ♦ **Overheating Indicator Light (Amber).** It alerts the user that the primary thermostat has allowed the temperature to exceed its maximum setting and that the secondary, high-limit cutoff thermostat has been activated, turning off the heaters as a safety precaution until the unit cools. Once it cools down below the cutoff temperature, the primary thermostat automatically resets and permits normal operation. Be aware that activation of this light is unusual and may signal that the primary thermostat needs to be replaced.

3. Resistance to Thermal Shock

The improved design of the Skittle® Cooker make it possible to dump or spray cold water into a hot pan without fear of damage or warping.

Reasons for doing this include:

- ♦ cooling the pan down faster,
- ♦ cleaning the unit, or
- ♦ adding water to change cooking functions, e.g. steaming after grilling.

Note: with the Combi-Pan® series, it is possible to dump cold water into a hot pan without damage.



SECTION III: SERVICE & MAINTENANCE

This section covers the basics of servicing and maintaining your equipment. A "Maintenance and Service Log" is included in this manual for your use in recording all maintenance and service performed.

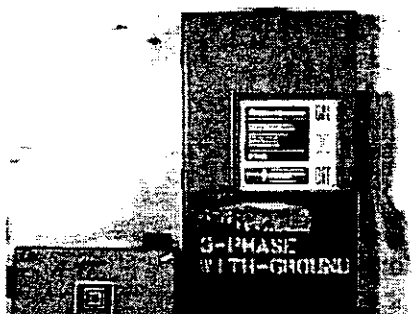
IMPORTANT: Service must be done by a qualified technician experienced with commercial gas and electric cooking equipment. Use only Legion supplied parts. Unauthorized or generic parts can cause bodily injury and equipment damage. If the unit ever needs repair during the warranty period, prior authorization from Legion is required. Also refer to the sections of this manual entitled *Service Calls* and also *Important Warranty Information*.

1. Full Front Servicing

A) Replacing Primary and Secondary High Limit Thermostats

Re-Calibrating Thermostats (Do Not Attempt)

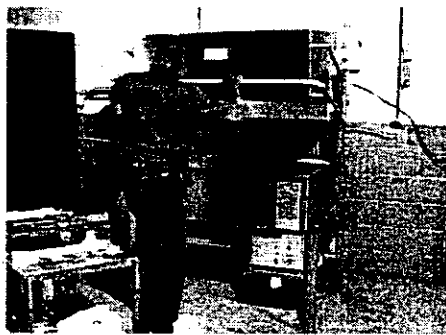
IMPORTANT! If either thermostat is defective or not working properly, it must be replaced (without breaking the seal) and returned to Legion. The warranty is voided if the seal is broken or any attempt is made to recalibrate a thermostat. See below for replacement instructions.



1. Disconnect the unit from its power supply.



2. If replacing the primary thermostat, remove the primary thermostat dial and rubber coated nut (located under dial) otherwise proceed to Step 3.



3. Raise the Skittle lid completely.



4. Remove the draw-off stem assembly, making sure the stem is in the open position before trying to loosen the bonnet nut.



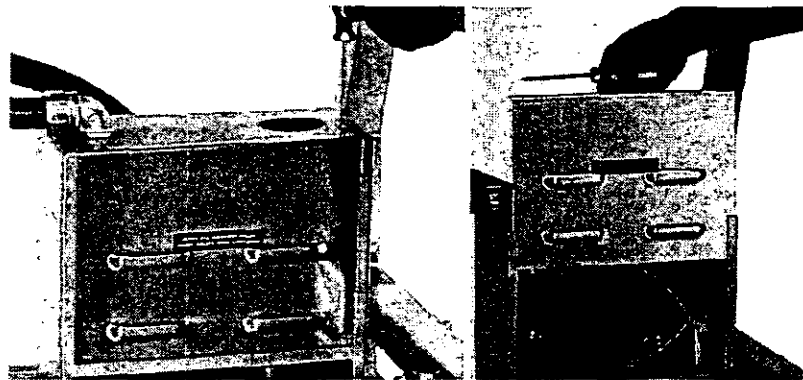
5. Remove the 7/16" lock nut from the inside of the tilt handle using a 5/8" open end wrench....



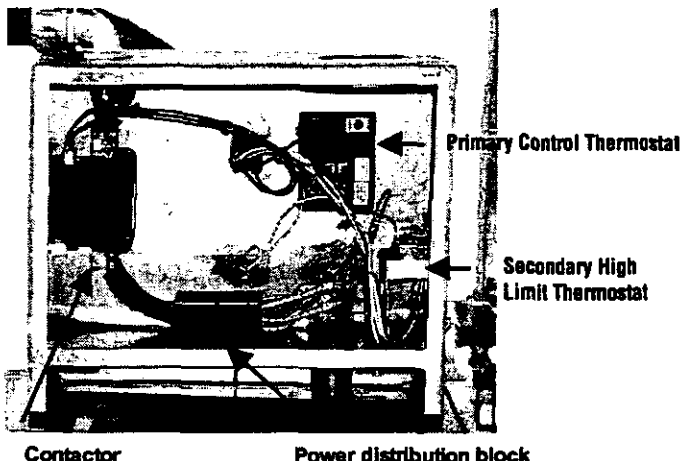
...then remove the 7/16" bolt from the tilt handle using a 5/8" hex socket.



6. Rotate the pan body 180-degrees. This exposes all panels to the control console and the pan bottom.



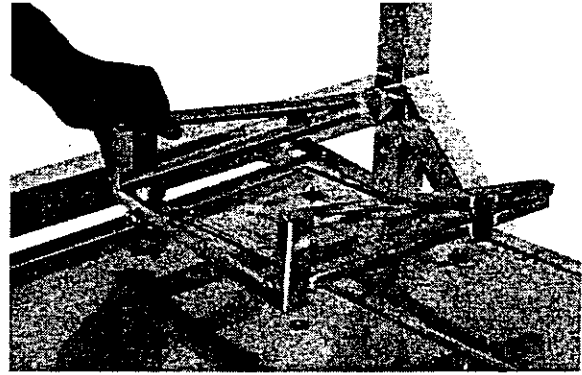
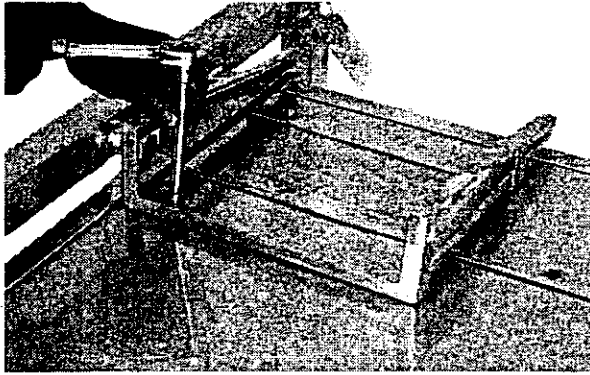
7. Remove the two screws from the control console cover and slide out the cover to gain access to all electrical components of the control circuit. Any of the components may be removed with ordinary tools.



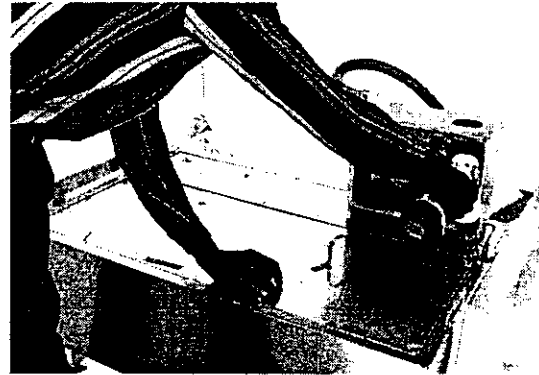
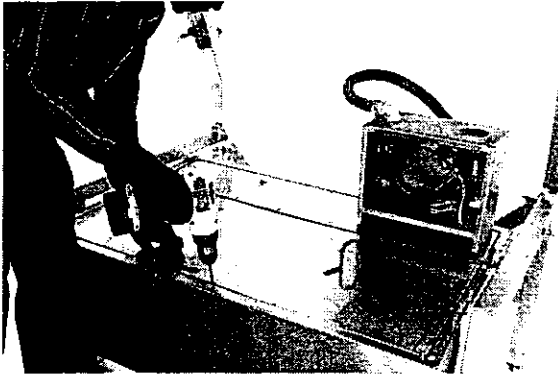
8a. On the existing primary control thermostat, mark and disconnect sensor (probe) leads from terminals 1 and 2. For 120 VAC operation, mark and disconnect the black wire(s) from terminals 4 and 7 and white wire from terminal 5. For 208 to 240 VAC operation, mark and disconnect the black wire(s) from terminals 3 and 7 and white wire from terminal 5. Mark and disconnect the red wire from terminal 6. Mark and disconnect the black wire from terminal 6.

8b. On the existing secondary high limit thermostat, mark and disconnect the yellow wire(s) connected to the normally closed and common position, mark and disconnect the white wire(s) connected to the normally closed and common position, and mark and disconnect the red wire connected to the common position.

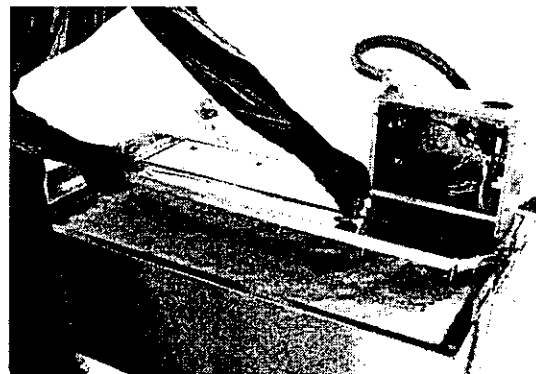
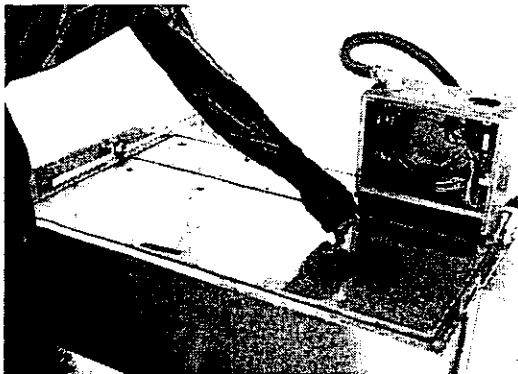
9. Disconnect the 3/8" conduit from the control console bracket.



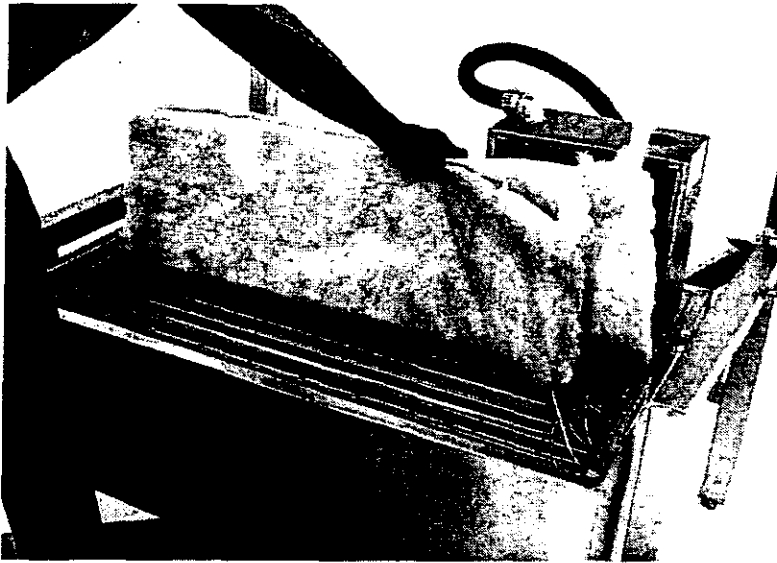
10. Remove four 1/4-20 hex cap nuts from the draw-off pan rack using a 7/16" hex socket.



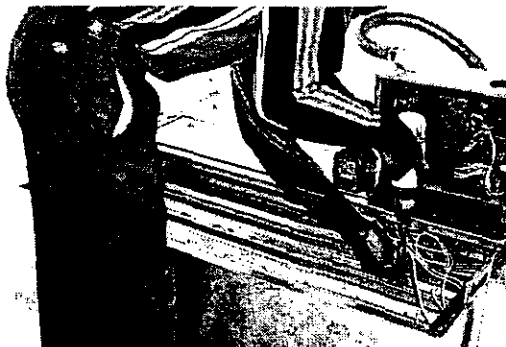
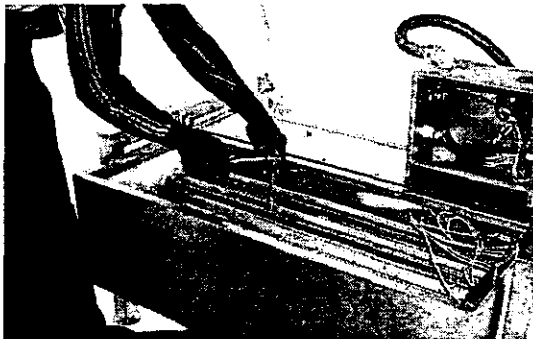
11. Remove twenty 8-32 tek screws from the pan bottom.



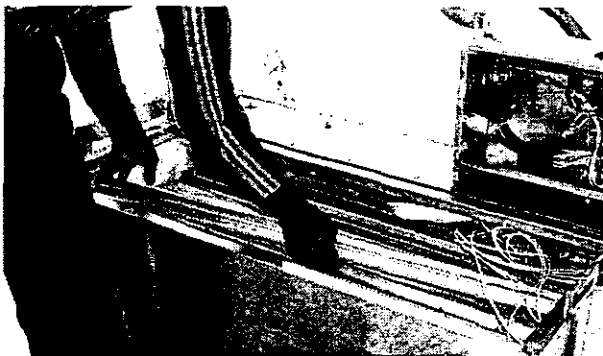
12. Lift up and remove the pan bottom cover to expose the heater compartment.



13. Remove insulation.



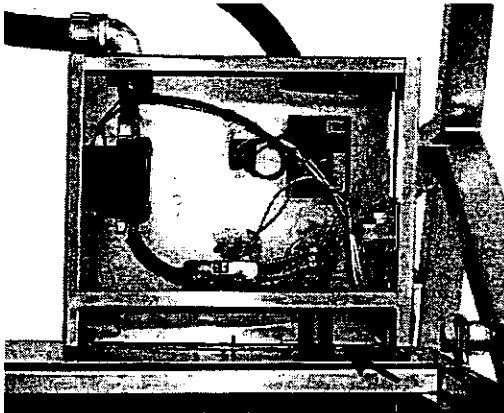
14. Remove the nine brass nuts and washers from the heater clamp and lift out to gain access to the sensor (probe) / thermobulb hold-down that secures both the sensor (probe) and thermobulb to the plate surface.



15. Remove heater clamp from heater compartment.



16. Remove sensor (probe) / thermobulb hold-down and insulation to expose sensor (probe) and thermobulb.



17. If replacing primary control thermostat pull the defective sensor (probe) leads back through the access port of the control console box. Re-insert the leads through the access port of the control console box from which the old leads were removed. Install the new sensor (probe) in the same location from which the old sensor (probe) was removed.

18. If replacing the secondary high-limit thermostat pull the defective thermobulb and capillary tube back through the access port of the control console box. Carefully uncoil the capillary tube and re-insert the tube and thermobulb through the access port of the control console box from which the old tube and bulb were removed. Install the new thermobulb in the same location from which the old thermobulb was removed.

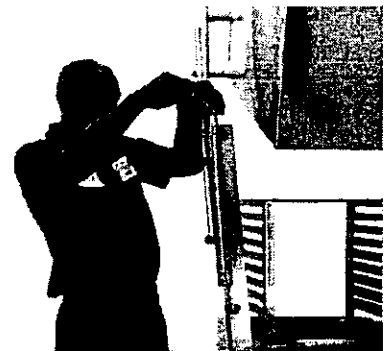
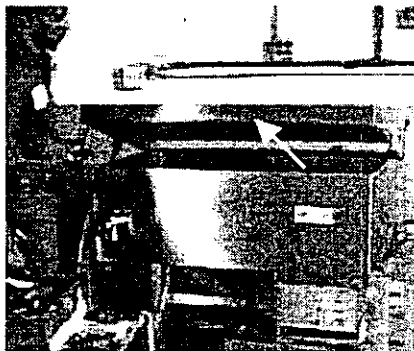
19. If replacing one of the auxiliary hi limits (SK10 & SK15 models only), remove the hold down strap, disconnect the wires from the thermostat, remove and replace the thermostat. Secure the thermostat in place with the hold down strap ensuring that the insulation pad is between the thermostat and the strap.

When you're finished servicing the unit, simply reverse the procedure.

2. Actuator Maintenance and Adjustment

A) Actuator Tension Adjustment

The lid on the Skittle® Cooker operates with spring loaded actuators - two to support the capsule lid on the Skittle. If the lid can be raised to any position, and it remains in that position, the actuators are adjusted properly. Should the tension need adjustment after shipping, or at any time in the future, the following procedure can be performed.



Raise the unit's lid completely. Remove the tube closure cap on the actuator. With a $\frac{3}{4}$ " deep hex socket tool, turn the adjusting nut (located inside the actuator sleeve) clockwise to increase the tension or counterclockwise to decrease tension. Rotate the nut one turn at a time and test the lid's operation. When the adjustment is complete, replace the tube closure cap on the actuator.

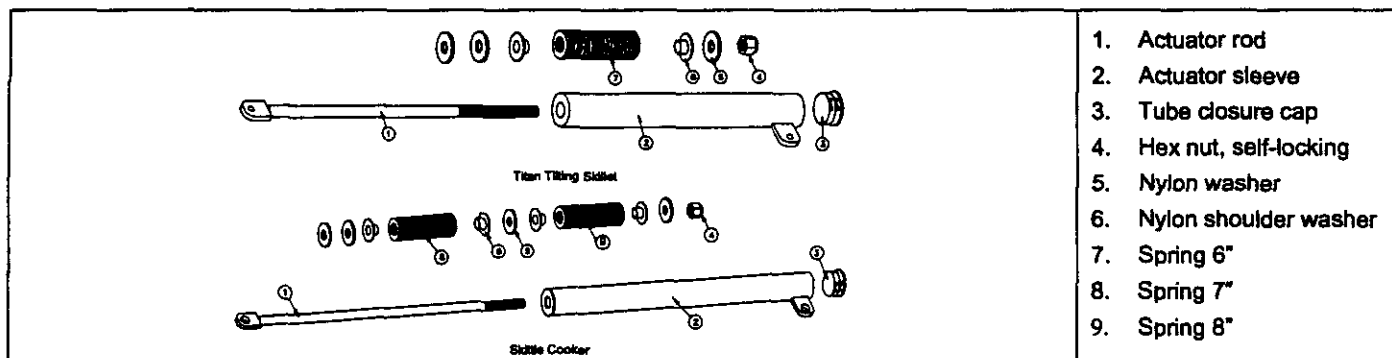
B) Actuator: Re-Packing With Grease

The lid actuator(s) of your unit must be re-packed with grease every six months to ensure proper operation. Perform the following steps. Refer to *Figure 3.1* and to *Figure 3.2*.

1. Raise the lid of the unit fully.
2. Remove the tube closure cap.
3. Remove the self-locking 1/2-13 hex nut on the actuator rod.
4. If the components inside the actuator sleeve do not slide out easily, remove the bolt, which secures the actuator sleeve to the frame lug. Put aside the bolt, nut, and lock washer for re-assembly later.
5. Grasp the actuator sleeve and pull down away from the actuator rod. The components inside the actuator sleeve will slide out.

6. Pack the spring (or springs) with Bel-Ray No-Tox Clear Grease #2. The grease must be liberally applied between each coil.
7. After re-packing with grease, reassemble the components back inside the actuator sleeve and slide the sleeve back over the actuator rod.
8. Reconnect the actuator assembly to the frame lug using the bolt, nut, and lock washer previously set aside.
9. Adjust the tension of the actuators using the procedure described earlier in this section.

Fig. 3.1: Actuator Components & Assembly



C) Actuator Replacement

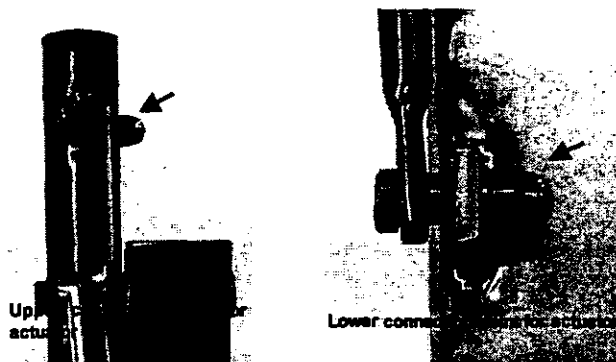
Should the actuators on your unit ever require replacement, use the following procedure. Refer to *Figure 3.1* and to *Figure 3.2*.

1. Raise the lid of the unit fully.
2. Remove the tube closure cap.
3. Using a deep socket tool, loosen the self-locking hex nut on the actuator rod (by turning it counterclockwise) to eliminate pressure on the springs.
4. From the *pivot arm* of the actuator, remove the acorn nut, bolt, lock washer, and spacer and retain them for mounting the new actuator(s).
5. From the *frame lug* (at the other end of the actuator) remove the acorn nut, bolt, and lock washer and retain them for mounting the new actuator(s).
6. Mount the new actuators using the bolts, nuts, lock washers, and spacers set-aside in the above steps.

Note: The actuator rod must be free to pivot during use. Therefore, when tightening the hex bolt into the acorn nut, tighten it completely, then back off a half turn.

7. After the new actuator(s) are installed, adjust the tension using the procedure described earlier in this section.

Fig. 3.2: Removing/Installing Actuators



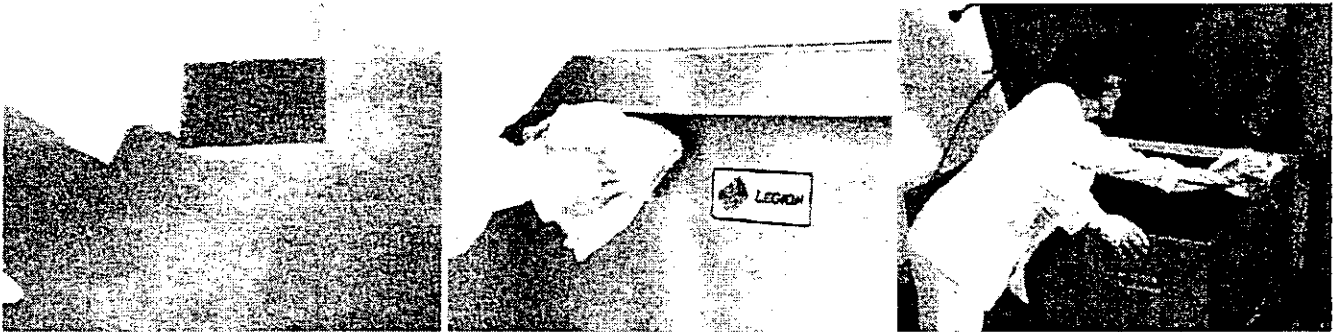
SECTION IV: CARING FOR STAINLESS STEEL

This section provides specific guidelines for cleaning and protecting the stainless steel surface of your equipment.

IMPORTANT!

Always disconnect power before cleaning (or servicing) the unit. Never spray the control console box, electrical controls, gas controls, or connections with water. Clean these areas by wiping them with a clean, damp cloth.

The stainless steel can be cared for using any good commercial stainless steel cleaner or polish. Contrary to popular belief, stainless steel remains resistant to corrosion only as long as its passive surface remains intact. There are some basic rules to prevent the breakdown of this surface.



Only plastic scouring pads and soft cloths should be used, since they will not damage the stainless steel surface. Never use anything that will scratch the surface such as steel pads, wire brushes, or scrapers. In the pan, scratches make cleaning more difficult and provide places for bacteria to collect and grow. Never use steel wool since it can leave particles embedded in the pan and can also lead to eventual corrosion and pitting. Never let deposits from water, particularly hard water, or deposits from food sit on the surface for extended periods. Wipe up deposits and spills promptly. After cleaning, rinse off the cleaning agents thoroughly with water, wipe dry, and then allow the surface to air dry. Oxygen actually helps maintain stainless steel's protective surface.



Never use cleaners containing chlorides (or quaternary salts, since they can also contribute to pitting and rusting). Use only alkaline, alkaline-chlorinated, or non-chloride cleaners.



Tip: If you've been doing a lot of continued steaming or boiling, you may notice a build-up of lime or scale in the pan. This cleans up easily using vinegar, a vinegar/water mixture, or any commercial de-liming/de-scaling solution.



SECTION V: TROUBLESHOOTING

1. Troubleshooting—General Problems

The Skittle® Cooker is designed to operate smoothly and efficiently if properly maintained. However, in the event of a problem, following is a list of checks to be made by qualified personnel. The wiring diagram for the unit is located behind the removable panel of the control console.

IMPORTANT: Service must be done by a qualified technician experienced with commercial gas and electrical cooking equipment. Use only Legion supplied parts. Unauthorized or generic parts can cause bodily injury and equipment damage. If the unit ever needs repair during the warranty period, prior authorization from Legion is required. Also refer to the sections of this manual entitled *Service Calls* and also *Important Warranty Information*.

SYMPTOM	POSSIBLE CAUSES
Pan will not heat, but indicator light comes on	<ul style="list-style-type: none"> ◆ Heating elements short circuited
Pan will not heat, indicator light will not come on	<ul style="list-style-type: none"> ◆ Electrical power supply not turned on ◆ Fuse may be blown in disconnect switch ◆ Loose or broken wires ◆ Primary Thermostat malfunctioning ◆ Auxiliary High Limit Thermostat malfunctioning ◆ The Secondary High Limit thermostat is engaged - the circuit will automatically reset for normal operation after the unit cools down
Pan continues heating after reaching desired temperature	<ul style="list-style-type: none"> ◆ Thermostat setting - turn it down if too high ◆ Primary Thermostat malfunctioning ◆ Contactor, determine if it is de-energized
Pan does not reach desired temperature	<ul style="list-style-type: none"> ◆ Thermostat setting—turn it up if too low ◆ Heating elements – ground short or open (burned out) element ◆ Primary Thermostat malfunctioning ◆ Contactor malfunction
Uneven cooking due to cold spots	<ul style="list-style-type: none"> ◆ Heating element – open (burned out) or loose
Rapid clicking noise (chattering)	<ul style="list-style-type: none"> ◆ Supply voltage – possibly too low ◆ Contactor for dirt or corrosion on the contacts

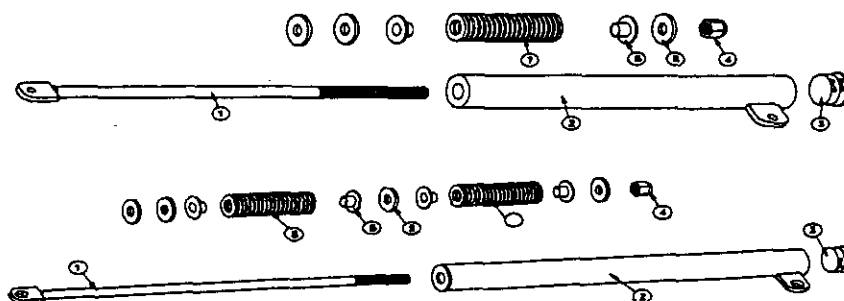
SECTION VI: PARTS LIST

1. General Parts List

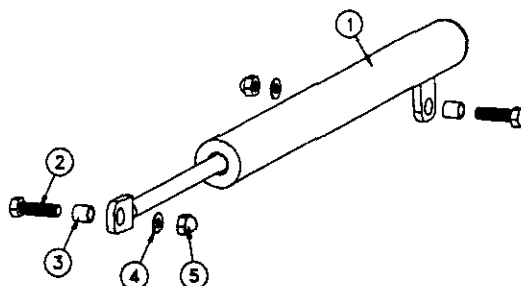
Part No.	Description	Quantity/Pan Size		
		14"	28"	41"
407567	Thermostat, primary control (mechanical)	1	1	1
407568-1	Thermostat, automatic high limit	1	1	1
408517-425	Thermostat, auxiliary high limit	0	4	4
407793	Grommet, primary control thermostat shaft	1	1	1
407738	Knob, primary control thermostat	1	1	1
408493	Thermostat primary control (electronic)	1	1	1
408495	Nut rubber coated (for use with part number 408493)	1	1	1
408494	Probe electronic thermostat (for use with part number 408493)	1	1	1
408496	Knob electronic thermostat (for use with part number 408493)	1	1	1
408497	Timer 120/240v (knob included)	1	1	1
407615	Rocker switch	1	1	1
408586	Enclosure electronic thermostat	1	1	1
406728	Transformer 480V – 240V (480 volt models only)	1	1	1
400006	Transformer 380V/600V-240V (380, 415, 440 volt models only)	1	1	1
408693-003	Actuator assembly MHSKL3, MHSKL6	2	2	
408693-004	Actuator assembly MHSKL9			2
407979	SKK Skittle® care kit, (Optional)	As Required		
407813	Bullet feet 2" square tubing, (Standard)	2	2	2
407812	Flanged feet 2" square tubing, (Standard)	2	2	2
440057-01	Compression draw-off valve 1-1/2, (Standard)	1	1	1
440019-01	Compression draw-off valve 2", (Optional)	1	1	1
440235-01	Compression draw-off valve 3", (Optional)	1	1	1
408198	Ball valve 3/4" npt,	1	1	1
407889	44" flexible clear vinyl spray hose with spray head, (Optional)	1	1	1
406612	44" flexible stainless steel spray hose with spray head, (Standard-SK)	1	1	1

2. Actuator Parts List & Assembly

Fig. 6.1: Actuator Assembly Diagram



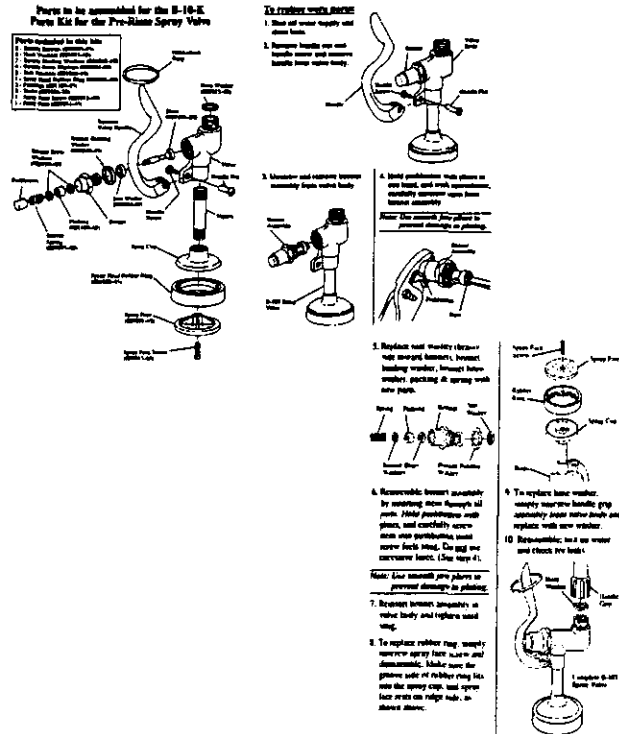
Item No.	Description	Part Number	
		MHSKL3, MHSKL6	MHSKL9
1	Actuator rod	404481-15	404481-15
2	Actuator sleeve	404483-15	404483-15
3	Tube closure cap	404485	404485
4	Nut, s/s hex 1/2-13 self-locking	405591	405591
5	Nylon washer	408505	408505
6	Nylon shoulder washer	408506	408506
7	Spring, 6" long	408173	N/A
8	Spring, 7" long	408172	408172
9	Spring, 8" long	N/A	N/A



Item No.	Description	Part Number
1	Assembly actuator MHSKL3, MHSKL6, MHSKL9	404486-003
2	Bolt hex head 3/8-16 x 1 1/4" stainless steel	450425
3	Spacer upper arm - actuator	408175
4	Lock washer 3/8 split stainless steel	450402
5	Nut, cap 3/8-16 stainless steel	450669

3. Pre-Rinse Spray Head Assembly

Fig. 6.2: Spray Head Assembly



4. Compression Draw-Off Parts List & Assembly

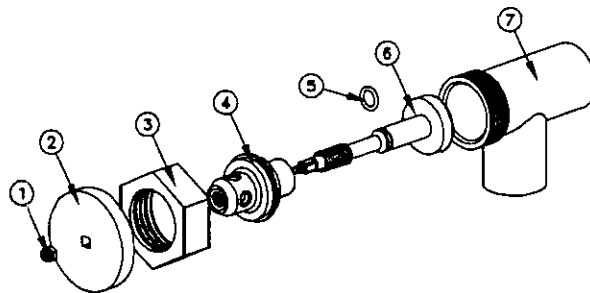


Fig. 6.3: Compression Draw-Off Assembly Diagram

Item No.	Description	Part Number		
		1 1/2"	2"	3"
1	Nut, handle	408392	408392	408207
2	Handle, round aluminum	408359	408359	408360
3	Hex bonnet nut	450033-01	450032-01	440234-01
4	Faucet gland	460097-01	410228-01	440233-01
5	"O" ring	400382	400382-2	400382-3
6	Stem with viton coating	440131-01RV	440058-01RV	400346-01RV
	Compression draw-off valve (complete)	405932	405932-2	405995

5. Electrical Data Table

Model	Volts	Phase	KW/Unit	Amp	Fuse Size*	KW heater	Resistance	Qty	Contactor Part No.	Qty	Heater Part No.	Indicator Light PN Red	Indicator Light PN Amber	Dist. Block PN	Wire Size
SK5	208	1	7.2	34.6	40	1200	36.05	1	420083	6	408882-208	407451	407452	407726	10
MSK5	240	1	7.2	30.0	40	1200	48.00	1	420083	6	408624	407451	407452	407726	12
	380	1	7.2	18.9	40	1200	120.33	1	420083	6	408828-380	407451	407452	407726	14
	415	1	7.2	17.3	40	1200	143.52	1	420083	6	408828-415	407451	407452	407726	14
	440	1	7.2	16.4	40	1200	181.33	1	420083	6	408828-440	407451	407452	407726	14
	480	1	7.2	15.0	40	1200	192.00	1	420083	6	408634	407451	407452	407726	14
	208	3	7.2	20.0	40	1200	36.05	1	420083	6	408882-208	407451	407452	407726	14
	240	3	7.2	17.3	40	1200	48.00	1	420083	6	408624	407451	407452	407726	14
	380	3	7.2	10.9	40	1200	120.33	1	420083	6	408828-380	407451	407452	407726	14
	415	3	7.2	10.0	40	1200	143.52	1	420083	6	408828-415	407451	407452	407726	14
	440	3	7.2	9.4	40	1200	181.33	1	420083	6	408828-440	407451	407452	407726	14
	480	3	7.2	8.7	40	1200	192.00	1	420083	6	408634	407451	407452	407726	14
HSK5	208	1	9.8	46.2	50	1600	27.04	1	406567	6	408621	407451	407452	407726	8
MHSK5	240	1	9.8	40.0	50	1600	36.00	1	420083	6	408625	407451	407452	407726	8
	380	1	9.8	25.3	40	1600	90.25	1	420083	6	408621-380	407451	407452	407726	12
	415	1	9.8	23.1	40	1600	107.64	1	420083	6	408621-415	407451	407452	407726	12
	440	1	9.8	21.8	40	1600	121.00	1	420083	6	408621-440	407451	407452	407726	14
	480	1	9.8	20.0	40	1600	144.00	1	420083	6	408635	407451	407452	407726	14
	208	3	9.8	26.6	40	1600	27.04	1	420083	6	408621	407451	407452	407726	12
	240	3	9.8	23.1	40	1600	36.00	1	420083	6	408625	407451	407452	407726	14
	380	3	9.8	14.6	40	1600	90.25	1	420083	6	408621-380	407451	407452	407726	14
	415	3	9.8	13.4	40	1600	107.64	1	420083	6	408621-415	407451	407452	407726	14
	440	3	9.8	12.6	40	1600	121.00	1	420083	6	408621-440	407451	407452	407726	14
	480	3	9.8	11.5	40	1600	144.00	1	420083	6	408635	407451	407452	407726	14
SK10	208	1	14.4	69.2	75	2400	18.03	1	406570	6	408883-208	407451	407452	407726	6
SKL6	240	1	14.4	60.0	75	2400	24.00	1	406570	6	408626	407451	407452	407726	8
MSK10	380	1	14.4	37.9	40	2400	60.17	1	420083	6	408883-380	407451	407452	407726	10
MSKL6	415	1	14.4	34.7	40	2400	71.76	1	420083	6	408883-415	407451	407452	407726	10
CS28	440	1	14.4	32.7	40	2400	80.67	1	420083	6	408883-440	407451	407452	407726	10
	480	1	14.4	30.0	40	2400	96.00	1	420083	6	408636	407451	407452	407726	12
	208	3	14.4	40.0	50	2400	18.03	1	406567	6	408883-208	407451	407452	407726	8
	240	3	14.4	34.6	40	2400	24.00	1	420083	6	408626	407451	407452	407726	10
	380	3	14.4	21.9	40	2400	60.17	1	420083	6	408883-380	407451	407452	407726	14
	415	3	14.4	20.0	40	2400	71.76	1	420083	6	408883-415	407451	407452	407726	14
	440	3	14.4	18.9	40	2400	80.67	1	420083	6	408883-440	407451	407452	407726	14
	480	3	14.4	17.3	40	2400	96.00	1	420083	6	408636	407451	407452	407726	14
HSK10	208	1	19.2	92.3	120	3200	13.52	1	407887	6	408622	407451	407452	407726	4
HSKL6	240	1	19.2	80.0	90	3200	18.00	1	406571	6	408627	407451	407452	407726	6
MHSK10	380	1	19.2	50.5	60	3200	45.13	1	420084	6	408622-380	407451	407452	407726	8
MHSKL6	415	1	19.2	46.3	50	3200	53.82	1	406567	6	408622-415	407451	407452	407726	8
HCS28	440	1	19.2	43.6	50	3200	60.50	1	406567	6	408622-440	407451	407452	407726	8
	480	1	19.2	40.0	50	3200	72.00	1	406567	6	408637	407451	407452	407726	8
	208	3	19.2	53.3	60	3200	13.52	1	420084	6	408622	407451	407452	407726	8
	240	3	19.2	46.2	50	3200	18.00	1	406567	6	408627	407451	407452	407726	8
	380	3	19.2	29.2	40	3200	45.13	1	420083	6	408622-380	407451	407452	407726	12
	415	3	19.2	26.7	40	3200	53.82	1	420083	6	408622-415	407451	407452	407726	12
	440	3	19.2	25.2	40	3200	60.50	1	420083	6	408622-440	407451	407452	407726	12
	480	3	19.2	23.1	40	3200	72.00	1	420083	6	408637	407451	407452	407726	14
SK15	208	1	20.9	100.5	120	3500	12.36	1	407887	6	408884-208	407451	407452	407726	4
SKL9	240	1	20.9	87.1	90	3500	16.46	1	406571	6	408628	407451	407452	407726	4

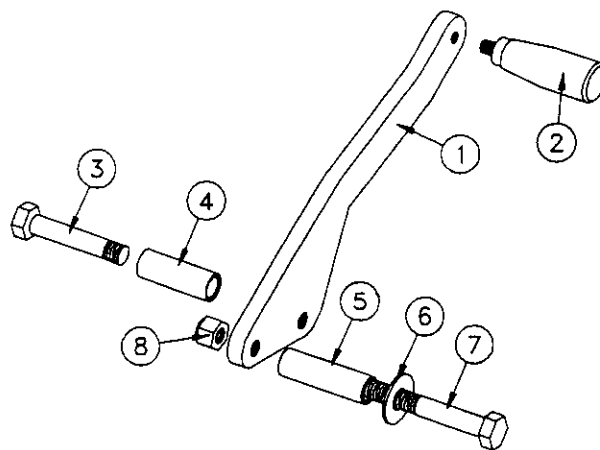
LEGION Electric Combi-Pan® Series Owner's Manual

Model	Volts	Phase	KW/Unit	Amp	Fuse Size*	KW/ heater	Resistance	Qty	Contactor Part No.	Qty	Heater Part No.	Indicator Light PN Red	Indicator Light PN Amber	Dist. Block PN	Wire Size
MSK15	380	1	20.9	55.0	60	3500	41.26	1	420084	6	408884-380	407451	407452	407726	8
MSKL9	415	1	20.9	50.4	60	3500	49.21	1	420084	6	408884-415	407451	407452	407726	8
CS41	440	1	20.9	47.5	50	3500	55.31	1	406567	6	408884-440	407451	407452	407726	8
	480	1	20.9	43.5	50	3500	65.83	1	406567	6	408638	407451	407452	407726	8
	208	3	20.9	58.0	60	3500	12.36	1	420084	6	408884-208	407451	407452	407726	8
	240	3	20.9	50.3	60	3500	16.46	1	420084	6	408628	407451	407452	407726	8
	380	3	20.9	31.8	40	3500	41.26	1	420083	6	408884-380	407451	407452	407726	10
	415	3	20.9	29.1	40	3500	49.21	1	420083	6	408884-415	407451	407452	407726	12
	440	3	20.9	27.4	40	3500	55.31	1	420083	6	408884-440	407451	407452	407726	12
	480	3	20.9	25.1	40	3500	65.83	1	420083	6	408638	407451	407452	407726	12
HSK15	208	1	27.6	132.7	150	4600	9.41	1	407888	6	408623	407451	407452	407726	2
HSKL9	240	1	27.6	115.0	120	4600	12.52	1	407887	6	408629	407451	407452	407726	4
MHSK15	380	1	27.6	72.6	75	4600	31.39	1	406570	6	408623-380	407451	407452	407726	6
MHSKL9	415	1	27.6	66.5	75	4600	37.44	1	406570	6	408623-415	407451	407452	407726	6
HCS41	440	1	27.6	62.7	75	4600	42.09	1	406570	6	408623-440	407451	407452	407726	6
	480	1	27.6	57.5	60	4600	50.09	1	420084	6	408639	407451	407452	407726	8
	208	3	27.6	76.6	90	4600	9.41	1	406571	6	408623	407451	407452	407726	6
	240	3	27.6	66.4	75	4600	12.52	1	406570	6	408629	407451	407452	407726	6
	380	3	27.6	41.9	50	4600	31.39	1	406567	6	408623-380	407451	407452	407726	8
	415	3	27.6	38.4	40	4600	37.44	1	420083	6	408623-415	407451	407452	407726	10
	440	3	27.6	36.2	40	4600	42.09	1	420083	6	408623-440	407451	407452	407726	10
	480	3	27.6	33.2	40	4600	50.09	1	420083	6	408639	407451	407452	407726	10

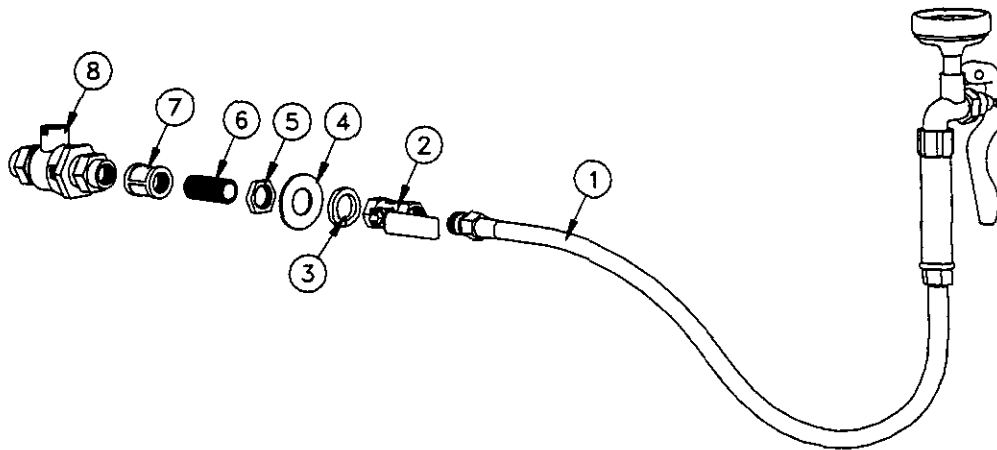
*Recommended fuse size for overcurrent protection. See Section I, Item 3.

6. Exploded View – Tilt handle

Item No.	Part Number	Description
1	408317	Blank, tilt handle
2	407859RH	Handle, revolving
3	408366-01	Bolt, hex head cap 7/16 x 2 5/16"
4	408038	Sleeve, handle / pan
5	408035	Sleeve, tilt handle / frame
6	450414	Washer flat stainless steel
7	408098	Bolt, hex head cap 7/16" x 3"
8	408965	Nylon insert locknut 7/16"-14

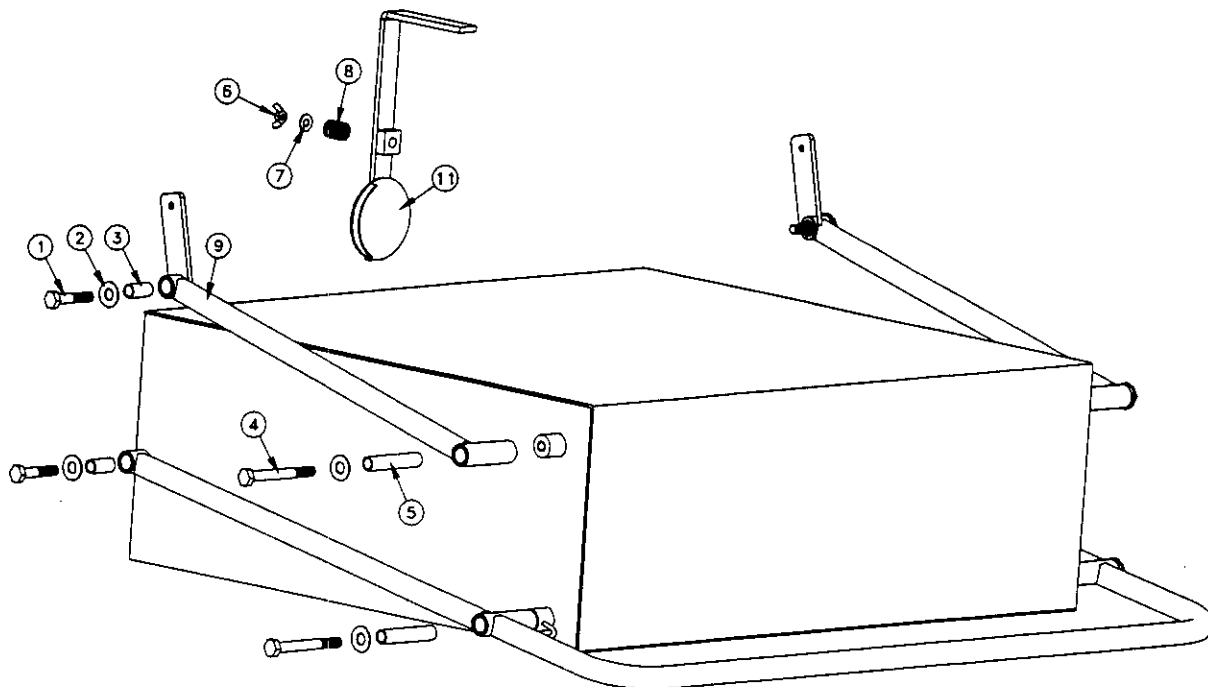


7. Exploded View – Spray hose and ball valve assembly



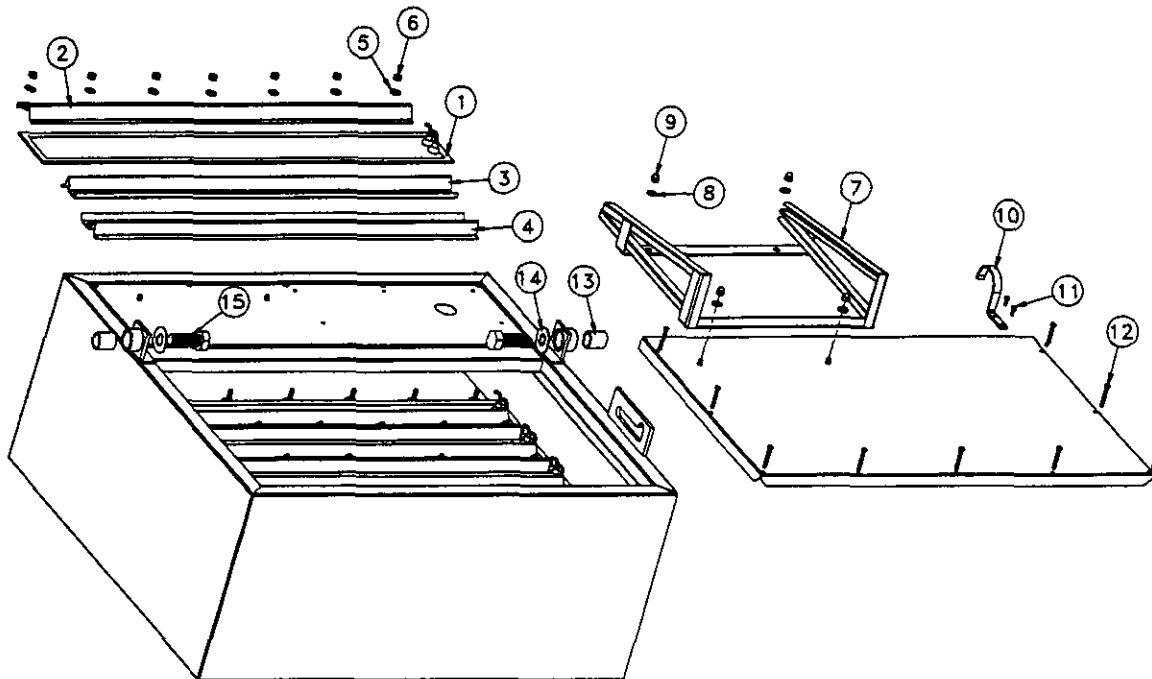
Item No.	Part Number	Description
1	407889	B957 hose with 55A coupling
2	407890	Ball valve 1/2" stainless steel
3	409010	Lock washer split 7/8" stainless steel
4	409033	Flat washer 7/8" stainless steel
5	400423	Jam nut 1/2" brass
6	409037	Nipple, 1/2" x 2" brass full thread
7	400546	Coupling brass 1/2"
8	408305	Backflow preventor

8. Exploded View – Cover assembly



Item No.	Part Number	Description
1	408097	Bolt, hex head cap 7/16" x 2 1/4" stainless steel
2	450414	Washer, flat 7/16" stainless steel
3	408037	Sleeve, cover pivot
4	408099	Bolt, hex head cap 7/16" x 4" stainless steel
5	408036	Sleeve, pivot arm/cover
6	408361	Wing nut, 5/16-18 stainless steel
7	450406	Washer, flat 5/16" stainless steel
8	407757	Spring, vent cover
9	408055-R	Arm, upper pivot right (M)(H)SK5-(), (M)(H)SK10-(), (M)(H)SK15-()
9	408055-RH-SKL	Arm, upper pivot right (M)(H)SKL3-(), (M)(H)SKL6-(), (M)(H)SKL9-()
10	408055-L	Arm, upper pivot left (M)(H)SK5-(), (M)(H)SK10-(), (M)(H)SK15-()
10	408055-LH-SKL	Arm, upper pivot left (M)(H)SKL3-(), (M)(H)SKL6-(), (M)(H)SKL9-()
11	408050	Vent cover (M)(H)SK5-(), (M)(H)SK10-(), (M)(H)SK15-()
11	408050-SKL	Vent cover (M)(H)SKL3-(), (M)(H)SKL6-(), (M)(H)SKL9-()

9. Exploded View – Pan Assembly

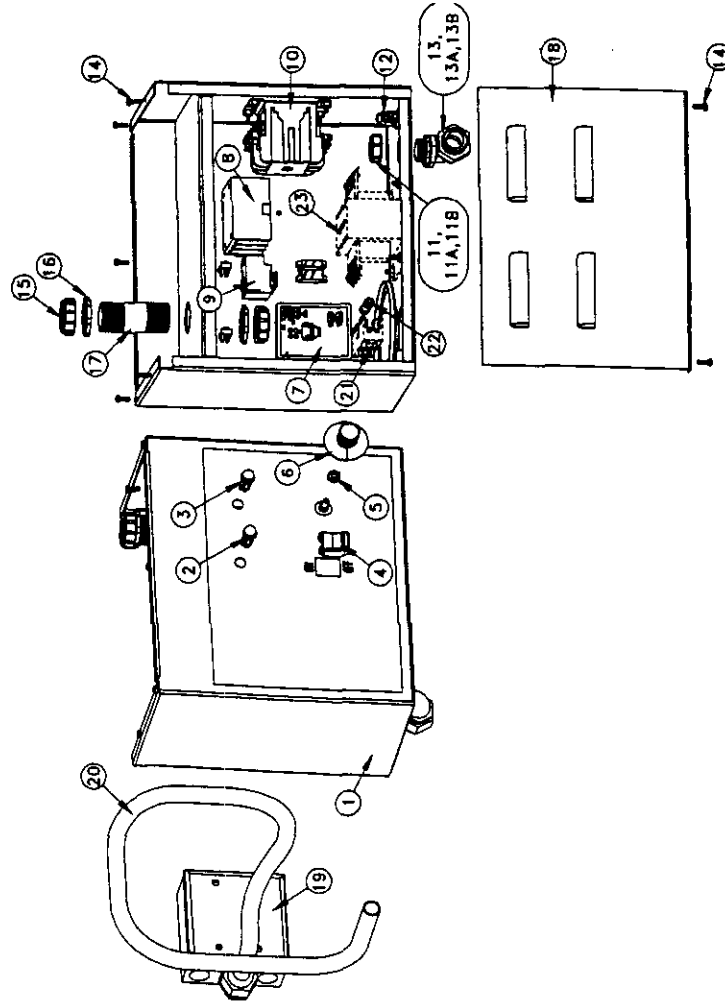


Item No.	Part Number	Description
1		Mica heater
2	408835	Clamp heater end 14" pan
2	408831	Clamp heater end 28" pan
2	408834	Clamp heater end 41" pan
3	408836	Clamp heater bottom 14" pan
3	408830	Clamp heater bottom 28" pan
3	408833	Clamp heater bottom 41" pan
4	408837	Clamp heater top 14" pan
4	408829	Clamp heater top 28" pan
4	408832	Clamp heater top 41" pan
5	450403	Washer, flat ¼" stainless steel
6	404331	Nut hex head ½-20 brass
7	408702	Draw-off pan rack
8	450401	Lock washer split ¼" stainless steel
9	450675	Nut, cap ¼-20 brass chrome plated
10	408128	Hook, conduit
11	450437	Screw, pan head stainless steel 8-32 x ½"
12	408108	Screw, tek, pan philips #8 x 1.5"
13	408350	Sleeve, pan pivot
14	408971	Washer, flat ¾" stainless steel
15	408970	Bolt, hex head cap, ¾-10 x 2" stainless steel

10. Exploded View – Control console

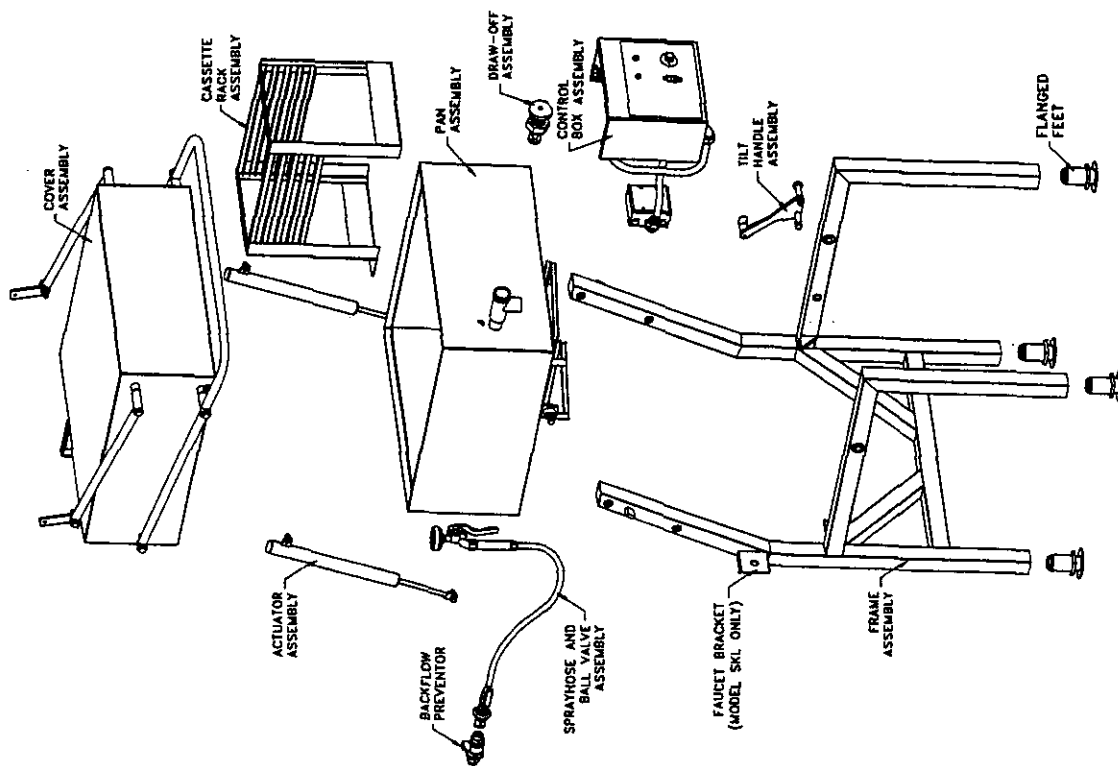
Item No.	Part Number	Description
1	407871	Control box assembly
2	407452	Pilot light amber, 240V
3	407451	Pilot light red, 240V
4	407615	Rocker switch, lighted 250V
5	408495	Rubber coated nut
6	408496	Thermostat dial
7	408493	Electronic thermostat
8	407726	Power stud block, 120 amp
9	408633	High limit thermostat
10	.	Contactors
11	408672*	Conduit bushing ¾"
11a	408673*	Conduit bushing 1"
11b	408774*	Conduit bushing 1 ¼"
12	400749	Ground lug
13	430016*	Connector sealite ¾" x 90 deg.
13a	408459*	Connector sealite 1" x 90 deg.
13b	408775*	Connector sealite 1 ¼" x 90 deg
14	450437	Screw ss pan head 8-32 x ½"
15	408673	Conduit bushing 1"
16	410225	Conduit locknut 1"
17	480097	Nipple black iron 1" x 3"
18	407811	Removable access panel
19	405296*	Junction box, 2 gang, square, 3/4" holes
19	408458*	Junction box, 2 gang, square, 1" holes
19	405296C*	Cover for 2 gang junction box
19	408704*	Junction box, single gang, oblong, 1 1/4" holes
9	408704C*	Cover for single gang junction box
19	408704G*	Gasket for single gang junction box
20	430078*	Flex conduit, 3/4"
20	408457*	Flex conduit, 1"
20	430202*	Flex conduit, 1 1/4"
21	400780	Fuse block
22	400781	Fuse 1 amp
23	400006	Transformer 380V – 240V

*Determined by amp draw



11. Exploded View - Complete Unit

Item No.	Part Number	Description
Cover assembly	408391A-SKL	(M)(H)SKL3-0
	407874-SKL	(M)(H)SKL6-0
	407807-SKL	(M)(H)SKL9-0
	408391A	(M)(H)SK5-0
Actuator assembly	407874	(M)(H)SK10-0
	407807	(M)(H)SK15-0
	408693-003	(M)(H)SKL3-0, (M)(H)SKL6-0, (M)(H)SKL9-0 & (M)(H)SK5-0
	408693-004	(M)(H)SK10-0
Pan assembly	408693-005	(M)(H)SK15-0
	407834-5	(M)(H)SK5-5, (M)(H)SKL3-5
	407834	(M)(H)SK5-7, (M)(H)SKL3-7
	407834-9	(M)(H)SK5-9, (M)(H)SKL3-9
Control console assembly	407832	(M)(H)SK10-5, (M)(H)SKL6-5
	407873	(M)(H)SK10-7, (M)(H)SKL6-7
	407831	(M)(H)SK10-9, (M)(H)SKL6-9
	407830	(M)(H)SK15-5, (M)(H)SKL9-5
Draw-off valve assembly	407806	(M)(H)SK15-7, (M)(H)SKL9-7
	407828	(M)(H)SK15-9, (M)(H)SKL9-9
	407871	(M)(H)SKL3-0, (M)(H)SKL6-0, (M)(H)SKL9-0, (M)(H)SK5-0, (M)(H)SK10-0, (M)(H)SK15-0
	405932	1.5" draw-off valve assembly
Cassette rack	405932-2	2" draw-off valve assembly
	405965	3" draw-off valve assembly
	408548-SKL	(M)(H)SKL0-5
	408548-SKL	(M)(H)SKL0-7
Frame assembly	408550-SKL	(M)(H)SKL0-8
	408548	(M)(H)SKL0-5
	408549	(M)(H)SKL0-7
	408550	(M)(H)SKL0-9
Faucet bracket (SKL only)	408603-5	(M)(H)SKL3-5
	408603-7	(M)(H)SKL3-7
	408603-9	(M)(H)SKL3-9
	408682-5	(M)(H)SKL6-5
Tilt handle assembly	408682-7	(M)(H)SKL6-7
	408682-9	(M)(H)SKL6-9
	408688-5	(M)(H)SKL9-5
	408688-7	(M)(H)SKL9-7
Flanged feet	408688-9	(M)(H)SKL9-9
	408782-5	(M)(H)SK5-5
	408782-7	(M)(H)SK5-7
	408782-9	(M)(H)SK5-9
Spray hose & ball valve	408694-5	(M)(H)SK10-5
	408694-7	(M)(H)SK10-7
	408694-9	(M)(H)SK10-9
	408697-5	(M)(H)SK15-5
Backflow preventor	408697-7	(M)(H)SK15-7
	408697-9	(M)(H)SK15-9
	420277-1	Faucet Bracket, (M)(H)SKL3-0, (M)(H)SKL6-0, (M)(H)SKL9-0
	407859ND	(M)(H)SKL3-0, (M)(H)SKL6-0, (M)(H)SKL9-0, (M)(H)SK5-0, (M)(H)SK10-0, (M)(H)SK15-0
Backflow preventor	407812	Flanged foot square 2"
	407890-01	Spray hose and ball valve assembly (M)(H)SK5-0, (M)(H)SK10-0, (M)(H)SK15-0)
	407890-02	Spray hose and ball valve assembly (M)(H)SKL3-0, (M)(H)SKL6-0, (M)(H)SKL9-0)
	408305	Backflow preventor



For Your Use & Review

INSTALLATION CHECKLIST

Proper operation of the Legion Skittle® Cooker or Legion Combi-Pan® Skillet is dependent upon proper installation. Performing the following checks at the time of installation could avoid unnecessary service calls.

IMPORTANT: Recording the following information is necessary for your warranty to be valid.

<i>Item</i>	<i>Reference Section</i>	<i>Verify Completion</i>
1. Verify that specified clearances are met.	Installation 1. Positioning the Unit	_____
2. Verify that the unit is leveled with a slight pitch to the draw-off.	Installation 2. Leveling & Securing the Unit	_____
3. Verify that ventilation hood requirements comply with all code requirements. It is the responsibility of the owner and/or installer to learn and comply with these codes.		_____
4. Verify the voltage requirements and electrical connections were checked. Note the incoming power supply range cannot exceed plus or minus 5 percent of the unit's voltage rating.	Installation 3. Electrical Connection	_____
5. Verify the fused disconnect switch installed between main power supply and unit.	Installation 3. Electrical Connection	_____
6. Verify that actuators are adjusted to hold cover in proper position.	Service & Maintenance 2. Actuator Maintenance and Adjustment	_____

Legion Limited Warranty and Extended Warranty Coverage To COMMERCIAL PURCHASERS ^{12/98} (Domestic U.S. Sales Only)

Legion equipment has been skillfully designed and manufactured, carefully inspected and packaged to meet rigid standards of excellence and is warranted to be free from defects in material and workmanship subject to the following limitations.

Users	This warranty is limited to Legion equipment sold to the original commercial user (but not original equipment manufacturers), at the original place of installation, in the continental United States and Hawaii. Equipment must be registered within ten (10) days of installation. Damage incurred during shipment is to be reported to the carrier, and is not covered under this warranty.
Warranty Time Period	This warranty is valid for twelve (12) months from installation (See "Users" regarding registration) or fifteen (15) months from ship date, whichever occurs first.
Time Period Exceptions	Exceptions to standard warranty period are as follows: These parts will be covered for a period of 90 days from registration. <ul style="list-style-type: none"> • Draw-off valve stems • Water fill faucets and spray heads • Teflon packing • Switches • Indicator lights • Valve stem packing and seats • Sight glasses • Timers
Installation	Proper installation is the responsibility of the owner-user and is not covered by this warranty. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes. Legion equipment is built to comply with applicable standards for manufacturers. Included among these approval agencies are: UL, NSF, ASME/National Board, CSA, AGA, CGA, ETL and others. Our program of constant product improvement makes it necessary for new or improved models to be submitted for testing by these various agencies as they are developed. Therefore, not all models bear the appropriate agency approval or certification at all times. Adjustments such as leveling, tightening of fasteners or utility connections (gas, electric, steam or water) normally associated with original installation are the responsibility of the owner-user or installer.
Authorized Agency	Legion will replace or repair at no cost, F.O.B. plant of manufacture, any part of all equipment, which becomes defective due to material or factory workmanship within the warranty period. Legion agrees to pay for normal service rates required to repair or replace, at our option any part which proves to be defective in material or workmanship, during the labor warranty period. This warranty includes travel time not to exceed lesser of two (2) hours round-trip and mileage not to exceed 50 miles (150 miles round-trip).
Replacement Parts	Warranty on all replacement parts which are replaced in the field by Legion Authorized Service Agencies will be limited to three (3) months on labor, six (6) months on materials (parts) effective from the date of installation.
Specific Exclusions	<ul style="list-style-type: none"> • Freight damage. • Failure as a result of improper use or abuse of equipment. • Equipment not properly registered within ten (10) days of installation. • Equipment failure relating to improper installation. Examples are but not limited to: improper utility connection(s), improper utilities supply and problems due to ventilation. • Equipment that has been modified, changed, or altered from its original shipped configuration, failure to use factory approved OEM replacement parts. • Use of other than pure distilled water (free of chlorides) in self-contained kettles. • Water damage to controls (electrical and mechanical) and other surfaces. • Equipment that has not been properly maintained. Examples are but not limited to: adjustments to pilots and burners and damage from improper cleaning. • Labor involved in moving adjacent objects to gain access to the equipment. • Expendable parts such as bulbs, gaskets, washers, plastic knobs & handles, bag filters, scraper blades, fuses, vinyl spray hoses, cleaning brushes and care kits. • Tampering, changing or adjusting any control equipment which was permanently set by the factory. • Use of materials containing components harmful to stainless steel. • Changes, alterations, or modifications to equipment or parts by the owner, user, installer or any third party.
Claims Procedure	Claims of defects must be asserted by customer by written notice, accompanied by a description of the defect, proof of purchase, the delivery date and the date of installation, to Legion within ten (10) days after the defect is discovered but in no event beyond the applicable warranty time period. All claims under the Limited Warranty provided herein which are not made in accordance with the claims procedure set forth herein, are deemed waived and released by the customer. Following its receipt of such a claim, Legion will notify customer whether customer must ship the defective part, freight prepaid, to Legion for repair or replacement, or whether repair or replacement will be accomplished on customer's premises.
Limitations	<p>THE FOREGOING SHALL CONSTITUTE THE SOLE AND EXCLUSIVE REMEDY OF ORIGINAL PURCHASER AND THE FULL LIABILITY OF LEGION INDUSTRIES FOR ANY BREACH OF WARRANTY. THE FOREGOING IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING ANY WARRANTY OF PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE OR USE, AND SUPERSEDES AND EXCLUDES ANY ORAL OR OTHER WRITTEN WARRANTIES OR REPRESENTATIONS, NOT EXPRESSLY DESIGNATED IN WRITING AS A "WARRANTY" OR "GUARANTEE" OF LEGION INDUSTRIES MADE OR IMPLIED IN ANY MANUAL, LITERATURE, ADVERTISING BROCHURE OR OTHER MATERIALS OR MADE BY EMPLOYEES OR AGENTS OF LEGION.</p> <p>LEGION'S LIABILITY ON ANY CLAIM OF ANY KIND, INCLUDING NEGLIGENCE, WITH RESPECT TO THE GOODS OR SERVICES COVERED HEREUNDER, SHALL IN NO CASE EXCEED THE PRICE OF THE GOODS OR SERVICES, OR PART THEREOF, WHICH GIVES RISE TO THE CLAIM. IN NO EVENT SHALL LEGION INDUSTRIES BE LIABLE FOR SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, OR ANY DAMAGES IN THE NATURE OF PENALTIES.</p>
Limited Extended Warranty Coverage	<p>The purchaser of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (one to two years) from the date of registration or date of shipment, whichever is sooner. An additional two years Parts and Labor Warranty can be purchased with each piece of Legion equipment for an additional 3% of the List Price per year. The 3% of list price charge will be the net invoice amount for each year of extended warranty purchased.</p> <ul style="list-style-type: none"> § Extended warranty must be purchased at the same time the equipment is purchased. § Extended Warranty has the same exclusions as stated in our standard warranty.

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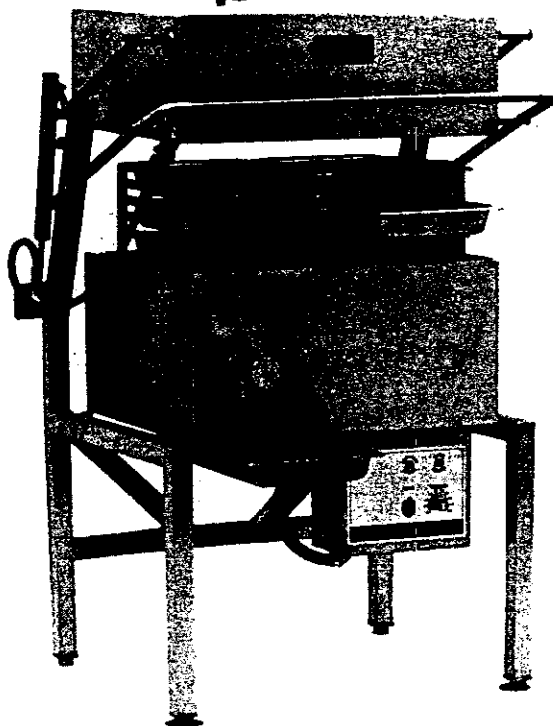


MULTI-FUNCTIONAL COOKERS

**ELECTRIC, 10° TILTING PAN
LOWER PROFILE LID
INSULATED FOR SAFETY™
MADE IN USA**

**SKITTLE®
MODEL SKL**

STANDARD FEATURES



Model SKL6-9
(with optional food pans)

- ♦ 316L stainless food contact zone with:
 - ♦ 316 stainless 1 1/2" compression draw-off
- ♦ 304 stainless seam welded pan body with:
 - ♦ 10° tilting pan, 31" working height
 - ♦ Food pan holder under draw-off (except SKL3)
 - ♦ Insulated sides and bottom
 - ♦ Tapered access rim
 - ♦ 240V, three phase (3Ø) standard
- ♦ Adjustable thermostat (175°F to 400°F)
- ♦ High limit safety thermostat
- ♦ Patented 304 stainless seam welded Capsule Lid with:
 - ♦ Variable position, actuator-assisted opening
 - ♦ Insulated sides & top
 - ♦ Adjustable steam vent
 - ♦ 304 stainless safety handle
 - ♦ "L" Lid condensate containment
- ♦ Cassette rack(s) for 12x20 food pans
- ♦ 304 stainless, seam welded component enclosure
- ♦ 304 stainless, seam welded tubular frame construction
- ♦ Single ball valve with 48" s/s flexible spray hose assembly
- ♦ Adjustable flanged feet

Legion equipment is built to comply with applicable standards for manufacturers. Approval agencies may include ASME, NSF, UL, ETL, AGA, CSA, CGA, and others. Legion reserves the right of design improvement or modification as warranted. U.S. Patent Nos. 5,553,531, 5,964,145 & Des. 371,715.

MODELS AND CAPACITIES							OPTIONAL FEATURES AND ACCESSORIES	
							See price list for supplemental information regarding options	
Model	2.5" Insert Pans	Cooking Baskets	Griddle Area (in. ²)	Kettle (Gals.)	Frying Oil (lbs.)	Oven Volume (ft. ³)	Select voltage: <input type="checkbox"/> 208V <input type="checkbox"/> 240V <input type="checkbox"/> 380V <input type="checkbox"/> 415V <input type="checkbox"/> 440V <input type="checkbox"/> 480V Select phase: <input type="checkbox"/> 1Ø or <input type="checkbox"/> 3Ø Select draw-off valve: <input type="checkbox"/> 1 1/2" <input type="checkbox"/> 2" <input type="checkbox"/> 3" with: <input type="checkbox"/> compression or <input type="checkbox"/> ball type fitting	
SKL3-5	3	2	351	7.6	35	2.8	<input type="checkbox"/> Single ball valve mounted to frame with 48" vinyl flexible spray hose assembly <input type="checkbox"/> Dual fill faucet & bracket with 48" s/s flexible spray hose assembly <input type="checkbox"/> Dual fill faucet & bracket with 48" vinyl flexible spray hose assembly <input type="checkbox"/> Automatic water filling meter <i>(Call for information regarding additional faucet options)</i> <input type="checkbox"/> Electric timer with buzzer <input type="checkbox"/> Knockdown capability for 26"x66" opening <i>(shipped assembled)</i> <input type="checkbox"/> Draw-off drain spout <input type="checkbox"/> Draw-off strainer <input type="checkbox"/> Draw-off drain hose	<input type="checkbox"/> #10 can holder for draw-off <input type="checkbox"/> Flat bottom scoop <input type="checkbox"/> Fry scoop <input type="checkbox"/> Perforated or solid 12x20 food pans 2 1/2, 4, or 6" deep <input type="checkbox"/> Perforated cooking/steaming basket (11 x 20 1/2 x 5) <input type="checkbox"/> Skittle care kit Prison Security Options: <input type="checkbox"/> Fasteners <i>(screws & nuts)</i> <input type="checkbox"/> Nut driver tool <input type="checkbox"/> Screw driver tool <input type="checkbox"/> Draw-off nut driver tool <input type="checkbox"/> Lockable control cover <input type="checkbox"/> Draw-off protection
SKL3-7	3	3	351	10.6	35	3.2		
SKL3-9	3	3	351	13.7	35	3.6		
SKL6-5	6	4	703	15.2	70	5.6		
SKL6-7	6	6	703	21.3	70	6.4		
SKL6-9	6	6	703	27.4	70	7.3		
SKL6-11	6	6	703	33.5	70	8.2		
SKL9-5	9	6	1029	22.3	105	8.2		
SKL9-7	9	9	1029	31.2	105	9.4		
SKL9-9	9	9	1029	40.1	105	10.6		
SKL9-11	9	9	1029	49.0	105	11.8		

Revision 1200



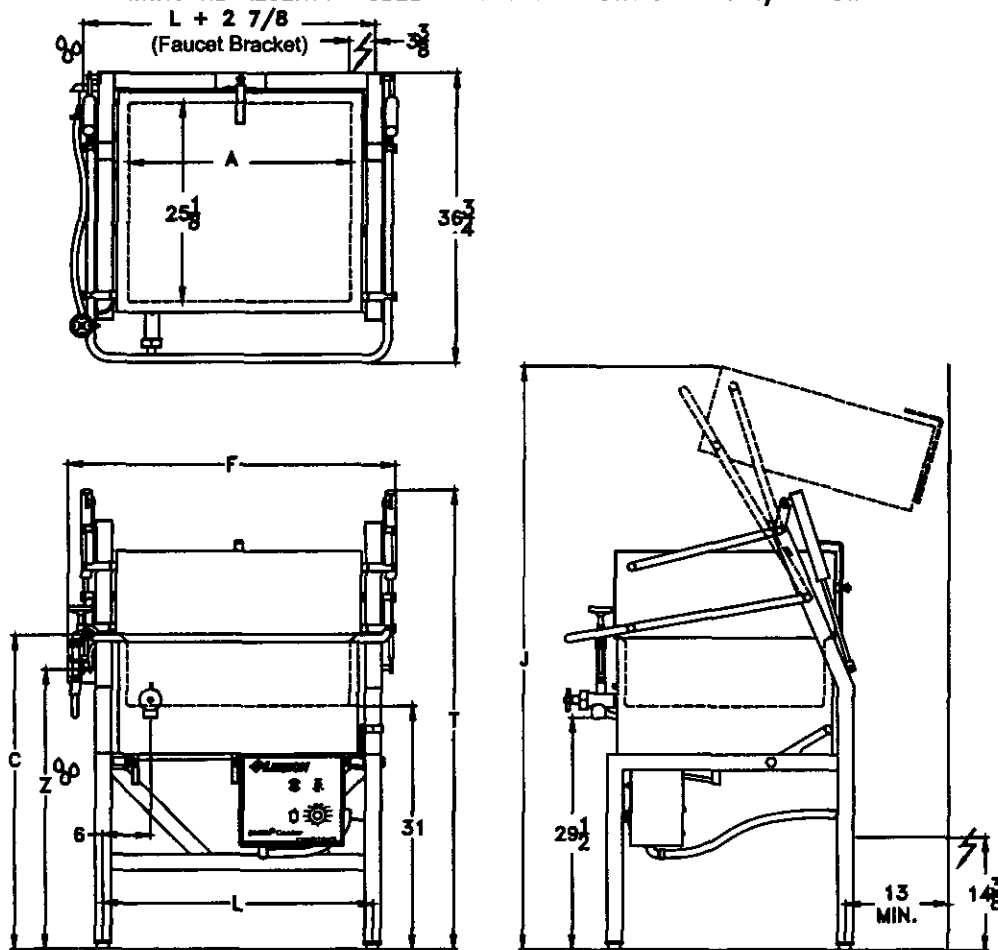
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(800) 833-9803 ♦ (570) 675-1595 ♦ Fax: (570) 675-7551 ♦ www.legionindustries.com

SKITTLE® MODEL SKL

ELECTRIC, 10° TILTING PAN
LOWER PROFILE LID
INSULATED FOR SAFETY™
MADE IN USA

MULTI-FUNCTIONAL COOKERS

DRAWING REPRESENTS MODEL SKL6-9 WITH STANDARD 1 1/2" DRAW-OFF



SKITTLE® DIMENSIONS

Model	A	F	L	Model	A	F	L	Model	A	F	L	Depth	C	J	T	Z
SKL3-5	14.0	27.3	20.0	SKL6-5	28.0	41.3	34.0	SKL9-5	41.0	54.3	47.0	5	36.0	70.3	53.3	31.5
SKL3-7	14.0	27.3	20.0	SKL6-7	28.0	41.3	34.0	SKL9-7	41.0	54.3	47.0	7	38.0	72.3	55.3	33.5
SKL3-9	14.0	27.3	20.0	SKL6-9	28.0	41.3	34.0	SKL9-9	41.0	54.3	47.0	9	40.0	74.3	57.3	35.5
N/A				SKL6-11*	28.0	41.3	34.0	SKL9-11*	41.0	54.3	47.0	11	42.0	76.3	59.3	37.5

*Vertical dimensions of 11" deep pan may be reduced by 2" to match 9" deep pan

Dimensions on these drawings are applicable only when using a 1.5" diameter draw-off valve. If a 2" or 3" diameter draw-off valve is required, contact Legion.

SKITTLE® ELECTRICAL SPECIFICATIONS (Amps per phase)

Model*	kW	208 Volt		240 Volt		380 Volt		415 Volt		440 Volt		480 Volt	
		1Ø	3Ø	1Ø	3Ø	1Ø	3Ø	1Ø	3Ø	1Ø	3Ø	1Ø	3Ø
SKL3-()	9.6*	46.2	26.6	40.0	23.1	25.3	14.6	23.1	13.4	21.8	12.6	20.0	11.5
SKL6-()	19.2*	92.3	53.3	80.0	46.2	50.5	29.2	46.3	26.7	43.6	25.2	40.0	23.1
SKL9-()	27.6*	132.7	76.6	115.0	66.4	72.6	41.9	66.5	38.4	62.7	36.2	57.5	33.2

*Add prefix H to above models to designate High Output Models, i.e. SKL6-7 becomes HSKL6-7 U.S. Patent Nos. 5,553,531, 5,964,145 & Des. 371,715

Revision 1200



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(800) 833-9803 • (570) 675-1595 • Fax: (570) 675-7551 • www.legionindustries.com

(Insert Classification of Publication Here) CLASSIFICATION:
Ref: NAVSEAINST 4160.3A NAVSEA S0005AA-PRO-010/TMMP

NAVSEA/SPAWAR TECHNICAL MANUAL DEFICIENCY/EVALUATION REPORT (TMDER)

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